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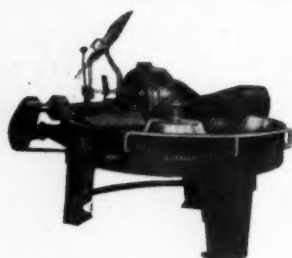
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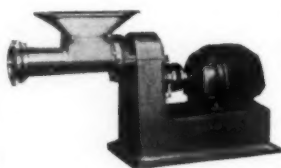
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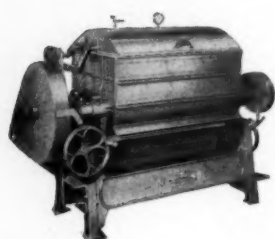
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THE NATIONAL

# Provisioner

VOLUME 123 SEPTEMBER 9, 1950 NUMBER 11

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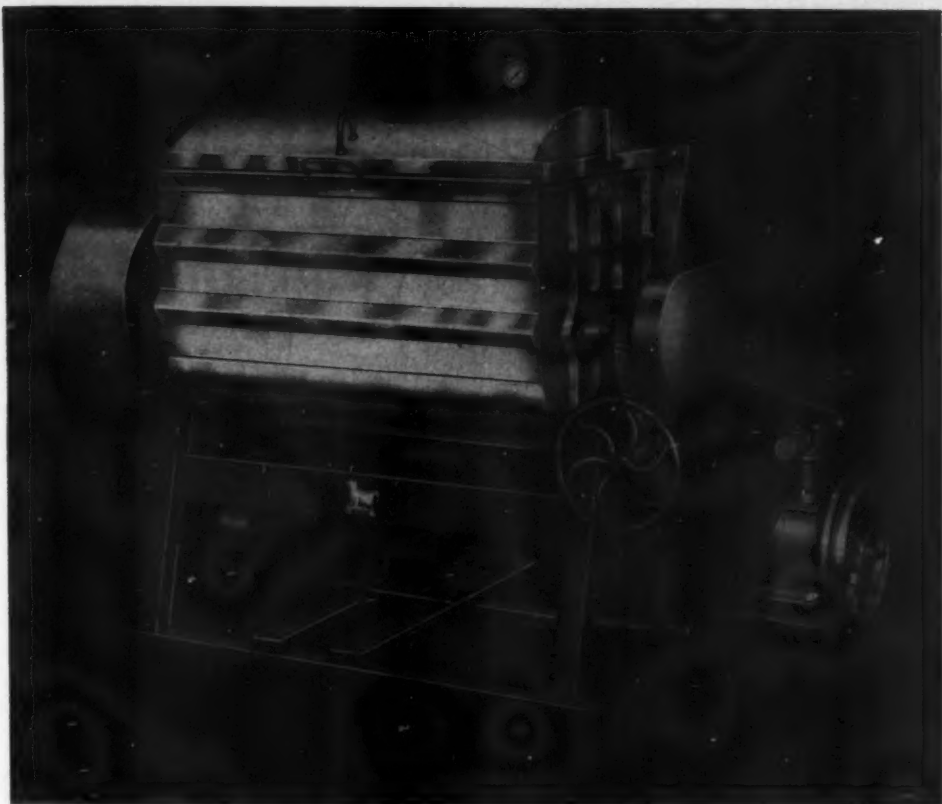
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**EVERY FEATURE** of this great new White 3000 is engineered for *more deliveries in less time* ... at lower cost, and across the nation, the meat industry is finding this truck ideal for delivery service.

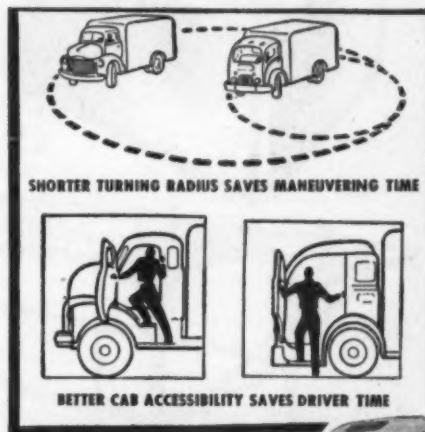
The greater maneuverability and shorter turning radius help drivers save time in traffic, reduce parking time and delivery time. It takes up less space on the streets, at the dock and in the garage.

Its functional design ... its new weight distribution principle ... its *completely new* approach to reducing delivery

costs—these are all exclusive White 3000 advantages that make it tomorrow's truck today for meat packers, wholesalers and provisioners.

The *new* White 3000 is completely useful—in every feature—a profitable investment for years to come. The power-lift cab provides complete front-end accessibility in *seconds*! Its entirely new design saves time—saves space—saves delivery cost!

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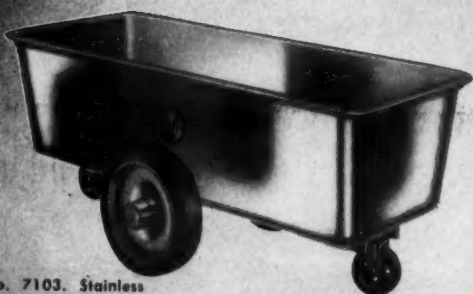
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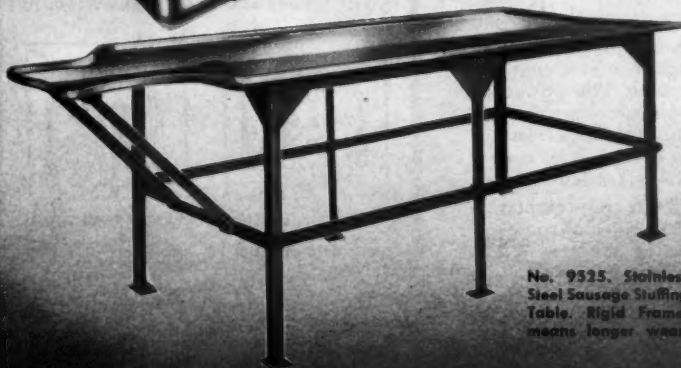
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### **Meat Price Investigation Started**

Representatives of the four major packers and two large chain stores were called to Washington this week for the long-threatened investigation into meat prices. The Gillette Senate subcommittee began its questioning on Thursday.

P. C. Smith, Swift vice president, asserted that the large meat supplies this fall should result in further lowering of prices if there is no sharp rise in consumer income.

A Department of Agriculture review of the meat situation released this week also predicted lower prices of both hogs and cattle as fall marketings increase, although cattle prices are likely to rise again later in the year or early in 1951. See page 10.

### **House Bill Grants Stand-by Controls**

President Truman has signed HR 3278 amending a section of the Internal Revenue Code. It grants a special relief provision for companies using the LIFO method of inventory accounting. Formerly, in order to have the advantage of such a tax re-computation, the taxpayer must have elected to have the provisions apply at the time of the filing of the taxpayer's income tax return for the year in which the inventory liquidation occurred. Now, the election can be made "at such time and in such manner, and subject to such regulations as the Commissioner, with the approval of the Secretary, may prescribe." The amendment is retroactive to taxable years begun after December 1, 1940.

### **Frisco Packers and Union Agree**

Western States Meat Packers Association reports that packers in the San Francisco Bay area last week reached agreement with the AFL Amalgamated Meat Cutters union on a contract to run to August 21, 1951. The packers granted a 12½¢ per hour increase in wages and 6¢ per hour to be applied to a welfare program which will include life, health and accident insurance. The union has a program covering the welfare insurance with the California Physicians' Service and the life insurance has been arranged with the West Coast Life Insurance Co. A board of trustees will consist of one packer representative; one employe representative and one non-industry member.

### **Defer Action on Westbound Rates**

Shipper's Proposal 5632, an application to reduce rail freight rates on meats and packinghouse products from Denver to West Coast points, has been redocketed for the November meeting of the Transcontinental Freight Bureau Traffic Managers. There have been several postponements of the case.

The standing rate committee of the Traffic Managers will give further study to Shipper's Proposal 5894, an application for reduction in rail freight rates on fresh meats and packinghouse products from Austin, Fremont and other Midwest points to several West Coast destinations.

### **Excess Profits Tax Unlikely Now**

There probably will be no excess profits legislation at this session, according to political observers. However, it is likely that there might be legislation next year making excess profits taxes retroactive to the middle of 1950.

### **Wholesale Food Index Off**

The Dun & Bradstreet wholesale food price index declined for the week ended September 5 for the first time in 12 weeks. The index, representing the total cost at wholesale of a pound each of 31 foods in general use, dropped to \$6.65 from \$6.69 a week earlier. The latest figure was 14.3 per cent above the index for the corresponding week in 1949.

## Government, Leading Packers Give Views on the Meat Supply Outlook

**H**OG prices are expected to decline seasonably this fall as marketings increase, but to be higher than last fall, according to a review of the situation by the U. S. Department of Agriculture. Prices of both grass and fed cattle may decline moderately during the early fall because of increased marketings, but probably will make some recovery later in the year or early in 1951.

The percentage increase this spring and summer in the retail value of meat consumed was fully as great as that in consumers' incomes, indicating that demand for meat has increased substantially. Demand is stronger than it was a year ago. As defense expenditures are expanded this fall and winter, consumer incomes are expected to rise and demand for meat will be increased further. Seasonal declines in prices of meats and meat animals this fall may be less than usual.

Meat production this summer was a little larger than last summer. A larger output of pork made the difference. Meat production this fall also will exceed that of last fall. There will be more beef as well as more pork. Meat consumption per person in the October-December quarter may be up about one pound from the 37.3 lbs. consumed in that quarter of 1949. Since consumption per person in the first three quarters will total almost as much as a year earlier, the figure for all of 1950 will probably exceed slightly the 144 lbs. consumed in 1949.

Sheep and lamb slaughter in early 1950 was below a year earlier but from March through June was larger than last year. In July it again dropped below the 1949 level, and it is likely to continue smaller the rest of this year. The 1950 lamb crop is estimated at 18,400,000 head, 2 per cent fewer than were saved in 1949.

Prices of feeder cattle during June-August averaged about \$6 per 100 lbs. higher than a year earlier and very close to all-time highs. Returns to farmers on feeders purchased at these high levels will be equal to or above those of recent years only if these cattle are sold at prices higher than they were in the first half of 1950. Whether such a level prevails will depend largely, in the absence of price controls, on the extent of demand for beef in the next six to 12 months.

### CCC Mexican Canned Meat

Subtracting the 10,000,000 lbs. acquired by the Army late in August, the Commodity Credit Corporation now has about 13,500,000 lbs. of Mexican canned beef and gravy available for export sale at 20c per net pound, f.a.s. vessel, U. S. Gulf of Mexico ports, and 30,700,000 lbs. of Mexican canned meat and gravy, for sale at 10c per net pound, f.a.s. vessel, U. S. Gulf of Mexico ports.

**D**ESPITE high retail meat prices, J. W. Christian, vice president of the Cudahy Packing Co., told the Gillette Senate agriculture subcommittee this week that his company has not showed a profit on its beef business this year. The committee began its investigation into meat prices on Thursday. Representatives of Armour and Company, Cudahy, Swift & Company, Wilson & Co., the A. & P. Co. and Safeway Stores testified before the Senate committee.

Christian stated that on all packing operations Cudahy is doing a little better so far this year than in 1949, but that profits still are running below the average of the last ten years.

James D. Cooney, vice president of Wilson, also asserted that the industry is highly competitive and the profit margin small. He said the business would be more stable and supplies steadier if the profit margin were greater.

Christian explained that Cudahy prices its carcass beef directly in relation to the price it pays for live cattle. Shrewd selling this year on the part of cattle producers and feeders has placed the packer in an "uncomfortable squeeze between high cattle prices and buyer resistance to high beef prices at the retail level," he stated.

Cooney agreed that attempts to buy cattle at levels that will yield beef at prices consumers will pay has proved difficult, and added that his company is operating at a "very small margin."

In anticipation of testimony before the investigating committee, Armour issued a report late this week on its third quarter operations. The company showed a profit of \$3,508,000 in the quarter ended July 29, 1950, bringing its profit for the nine months to \$12,892,000. In the first nine months of its 1949 fiscal year Armour showed a loss of \$6,342,000.

Larger meat supplies this fall should result in further lowering of prices from summer peaks unless there is an exceptionally sharp increase in expendable income of consumers, Paul C. Smith, vice president of Swift & Company, told the subcommittee.

"Meat supplies are shortest in the summer and increase with the fall run of grass cattle and winter marketing of hogs. The total meat supply, according to the American Meat Institute estimates, toward the end of this year will probably be 23 per cent greater than the meat supply we have experienced during the summer.

"For this fall and winter I can't say with certainty whether livestock and meat prices will go up or down. But beyond that point—next year, for instance—inflationary threats may become acute unless you gentlemen in Congress are able to prevent by taxation, credit control, increased consumer savings and other means the inflation

of expendable income relative to the available supplies of consumer goods. In meats, at least, we do not think price ceilings are a practical answer. They merely intensify the upward pressure; they don't remedy the causes but they foster lawlessness and evasion.

"We all will have to face this problem. Our company would greatly prefer to see it met by sound physical and monetary policies than by going the deplorable price ceiling-black market route."

"You may legally be able to control prices for a very brief period of time," Smith declared, "but the only long time, effective control is to maintain a balance between the supplies available for consumption and the money people are willing to pay for these supplies."

Members of the subcommittee said it would be impossible to evaluate immediately the testimony presented or to decide whether or not to continue the investigation at this time.

### Question of Emulsifiers May Require Court Action

The tentative order by the Food and Drug Administration issued early in August banning the use of chemical emulsifiers or softeners in bread, rolls and buns, has caused considerable controversy. The question has also been raised as to whether or not the FDA has the legal authority to make such a ruling. Some sort of court action is expected.

The ruling (see THE NATIONAL PROVISIONER of August 12, page 44) banned use of only those agents which are obtained chemically and not those primarily of animal origin, the mono and di-glycerides. Up to 25 per cent of the latter type softeners may be included. However, the order did not make it mandatory for bakers to use shortening containing an emulsifier or to use shortening in bakery products.

### Convention Entertainment

The American Meat Institute has asked that reservations for the women's events during its annual meeting be made as early as possible. The two main activities are a luncheon and tour of the Merchandise Mart on Monday, October 2, and a luncheon at the Boulevard Room of the Stevens hotel on Tuesday, followed by a style show by Carson Pirie Scott & Co. Tickets are \$4.50 and \$5, respectively.

### WSMPA Board Meeting

The board of directors of the Western States Meat Packers Association will meet at the Palace hotel in San Francisco on September 15 to consider various problems confronting the industry. Among these will be the preparation of general measures in the event economic controls should be imposed on packers, as well as meat grading and various freight rates cases.



## SEILER SELLS THE DEALER FIRST

**"T**HOROUGHLY sell the retailer first," is the plan followed by Karl Seiler & Sons, Inc., Philadelphia, Pa., in the promotion of a new baked liver loaf. This liver product is baked instead of being cooked in water as in the case of regular liverwurst. In order to get proper reception for its new product and gauge how it might be accepted by the public, the firm carried on an extended dealer sampling and educational campaign.

"We want our dealers to be thoroughly familiar and sold on a new product before we begin to promote it to the public," explains Walter Seiler, president of the company. "If the storekeeper is sold on an item he will stock it and play it up to his customers. Then, when our promotional campaign breaks, he will be in a position to serve his customers."

"Too often heavy advertising and merchandising campaigns are directed toward the public and little attention is given the retailer. There is a feeling that he must stock the items that customers request. However, it is embarrassing for the dealer to lack an item when the customer asks for it and it means the loss of a sale for him. To prevent development of such ill will on the part of both dealers and consumers, the product should first be sold to the retailer and then publicized to the general trade."

In its program of actual retailer contact to acquaint the trade with its baked liver loaf, Seiler representatives visited over 6,000 dealers and permitted them to sample the loaf and discussed the product with them. Only after they know all about it are they permitted to

OFFICE OF THE COMPANY is flanked by a sign promoting Seiler sausage and the line of smoked meat products.



WALTER SEILER AND KARL SEILER, JR., who direct the activities of the Philadelphia firm, with the picture of the founder, Karl Seiler, sr., in the background.

purchase it for sale in their stores. The dealer educational program will require about six months.

The sign of the "blue goose"—the trademark of Karl Seiler & Sons, Inc.—is a familiar sight in Philadelphia and surrounding towns. It appears on all meat items, on paper boxes and shipping cartons, individually wrapped meat cuts, billboards, truck panels, newspaper ads, letterheads and envelopes.

The "blue goose" trademark had its origin in the curving gooseneck shape of liver sausage when the current company officials, Walter Seiler and vice president Karl Seiler, decided actively to promote that product.

"To our way of thinking, liverwurst was always the neglected item in retail sales effort," says Walter Seiler, "and was only sold when asked for. We felt that if it were aggressively promoted, it could very easily become one of our leading sales items—which it is today."

Rather than use numerous pictures of a goose, it was decided to employ a blue one because it showed up best in the advertising media that the Seiler com-

(Continued on page 17.)



# Beef Herds Being Built for Larger Output; Little Effect on Current Kill

**T**HE outstanding features of the cattle situation this year are: (1) The large number of calves and light cattle that went into feed lots last fall and winter; (2) the unusually strong demand for all classes of feeder cattle and breeding stock since early January; (3) the very small number of the higher grades of cattle marketed in the first half of the year; (4) the sharp rise in the prices of the lower grades in that period; (5) the large numbers of cattle on feed for market this fall; and (6) the belated movement of grass cattle to market because of unusually good range and pasture conditions.

Last year steer slaughter was the largest of record. A larger-than-usual proportion of the fed cattle marketed was sold before the end of September, and prices of the better grades rose sharply in the last quarter of the year. This year the pattern is different—fewer fed cattle than last year were marketed up to late August and larger numbers than a year earlier are expected this fall.

The number of cattle on feed at the beginning of the year was about the same as a year earlier. In the Corn Belt there was an increase of 5 per cent. Those on feed in that area included an unusually large proportion of light-weight steers and calves, the kind that generally require a long feeding period to make them ready for slaughter. Cattle weighing under 600 lbs. showed an increase of 40 per cent, while those over 900 lbs. were down 15 per cent.

## Slaughter Down from 1949

This year the slaughter of both cattle and calves in the first seven months was less than last year. Slaughter of heifers and calves was down the most—7 per cent. Cow slaughter was up 4 per cent. Apparently producers have been holding back more heifers for herd expansion and replacements. Steer slaughter was down 4.2 per cent. That's in numbers. Weights of steers also were down from last year. Actually, steer slaughter this year has been relatively large, considering there were 368,000 fewer steers in the country at the beginning of the year. It means that the supply of steers older than yearling has been reduced still more. There will be fewer of these kinds available to go to feed lots this fall.

Most of the heavier cattle that were on feed early in the year were marketed as soon as they showed enough finish to grade top Medium, or low



This analysis by Charles A. Burmeister, agricultural economist of the U. S. Department of Agriculture, includes information available to August 28, and assesses both long- and short-term prospects for cattle and beef production.

Good. So the supply of well-finished cattle coming to market up to July was unusually small.

It looks now in August as if cattle slaughter during the remainder of the year, September to December, will be moderately larger than a year earlier and will include a much larger proportion of grain-fed cattle than last year. There were 34 per cent more cattle on feed in the Corn Belt states on July 1 than in the previous year. Colorado also had more cattle on feed.

The increase in the number on feed in the Corn Belt amounted to nearly a half million head. More than 80 per cent of this increase was in Iowa, Illinois, and Nebraska. About three-fourths of the increase in those states were cattle weighing 600 to 900 lbs. Many of these went into feed lots last fall and winter as calves to be fed out for market this fall. Because of their long time on feed, a large proportion will grade Choice when they reach market.

According to farmers' intentions reported July 1, the increase over last year in fed cattle to be marketed after August 1 was around 435 000 head, or about 60 per cent. But, when compared with the total number of cattle, excluding calves, that were slaughtered in the August-to-December period last year, the increase amounts to less than 6 per cent. Since there are no indications that more grass cattle will be marketed this year than last, the total marketings of cattle during the remainder of the year probably will be only moderately larger than a year earlier. In terms of total beef output, the increase over 1949 probably will be under 10 per cent.

Beef supplies, however, will include a much larger proportion of the better grades, and there will be a much greater concentration of marketings of both fed cattle and grass cattle in September,

October, and November than in those months last year. Most of the fed cattle last year were marketed by mid-September, and after that date marketings fell off rapidly and prices rose sharply. Grass cattle also were marketed earlier than usual last year because of unfavorable grazing conditions in several important areas. This year ranges and pastures are unusually good in most sections and cattle on grass will be marketed late. With larger numbers of fed cattle headed for market after August this year than in 1949, and with grass cattle also moving later, cattle prices are more likely to decline than to advance as they did late last year. In view of the strong demand for beef, the decline probably will be moderate.

Prices of the better grades of cattle, after declining from early January to mid-April, rose moderately to early June, and then held around the \$30 to \$32 level until mid-August when they began to weaken. Prices of the lower grades, on the other hand, have been unusually strong—rising steadily from the beginning of the year to early June, and showing no tendency to start their seasonal decline, which usually begins in May or June, until early August. The price trends for the different grades resulted in a price spread in July much narrower than usual.

## Trends Resemble 1941

Price trends for cattle and the seasonal distribution of marketings this year appear to be much like those in 1941. In that year, fed cattle were marketed late and were in largest supply during the period August through November. Prices of Good and Choice steers, after declining from January to mid-July, rose slightly and held steady until mid-September, when they again declined until late November. In December, however, they made considerable recovery. Prices of the lower grades in 1941 were about steady in the first half of the year, and contrary to their usual seasonal trend, advanced in the second half. Prices of feeder cattle were about unchanged from March to mid-September, then declined to mid-November when prices of fed cattle were trending downward, and rose moderately in December.

Demand for stocker and feeder cattle this year has been about the strongest of record, and prices on most classes and grades in June and July exceeded the previous highest prices reached in 1948. In addition, there has been a very good demand from slaughterers for the

two-way kinds. Contracting for cattle throughout the western range country has been unusually active. Demand for feeder stock this fall is expected to be fully as good as last fall although probably not as strong as in June and July. Supplies of feeder stock, excluding calves, will be smaller than last year as there were fewer numbers of such cattle in the range country at the beginning of the year. The seasonal decline in stocker and feeder prices, therefore, is expected to be moderate and prices this fall are expected to average higher than last fall.

Crop prospects are generally favorable, and, with a large carryover of corn, the supplies of feed concentrates per animal unit will be but little smaller than the record total of last year. Feed costs in 1950-51, however, probably will average higher than in the 1949-50 season.

Meat output during the remainder of the year will be slightly larger than in 1949. All of the increase will be in pork and the better grades of beef. Production next year will be slightly larger than this year but the increase will not be much greater than the increase in population. Demand for meat is expected to continue strong since increased expenditures for military purposes will insure a high level of employment. Price trends and price levels next year, however, will be determined to a large extent by developments which cannot be foreseen clearly now.

### Cattle in Favorable Position

Beef cattle occupy the most favored position in our livestock economy today. They have held this place for the last 10 years, and more recently the beef industry has been just about the most favored enterprise in all agriculture. This is in sharp contrast to its Cinderella role during most of the 1920's, when the yearly beef output was one-third smaller than now. But today the high income of consumers, combined with the fact that beef is one of the preferred food items, has brought prosperity to the industry. The demand for beef will be strong as long as we have full employment and good incomes.

As cattle production increases, prices of cattle may be expected to work lower—unless, of course, offsetting factors, such as population increase or continued inflation, create a larger demand. There are no indications that the phenomenal population growth of the last decade is slowing materially; hence, cattle raisers can look for a gradually expanding outlet for their product in the years ahead.

Looking beyond 1950 we can expect cattle numbers to increase still more as a new production cycle is now under way. Five years ago cattle numbers were at an all-time high of nearly 86,000,000 head. They climbed to that level in seven years from their previous low of 65,000,000 head in 1938. Numbers were down to 78,000,000 at the end of 1947, but in 1948 there was a slight increase. Last year there was a further increase of 2,000,000, which brought

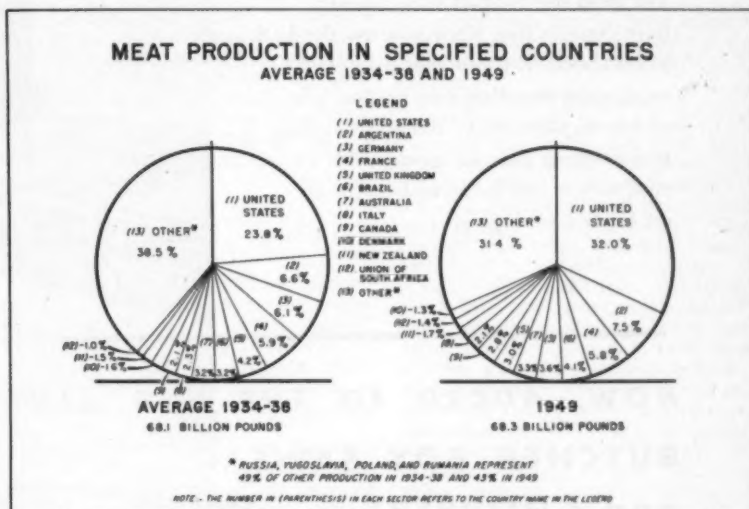
this year's total to slightly more than 80,000,000.

With a larger calf crop in sight and smaller slaughter this year, the 1950 increase in numbers should be around 3,000,000 head. At the rate of increase now in prospect, we may have 90,000,000 to 95,000,000 cattle by 1954 or 1955. With the marked reduction in horses and mules since 1920 and in sheep numbers since 1942, and greater productivity of the land as a result of soil conservation practices and new techniques, feed and grazing resources are ample to maintain this level of cattle numbers under average weather conditions.

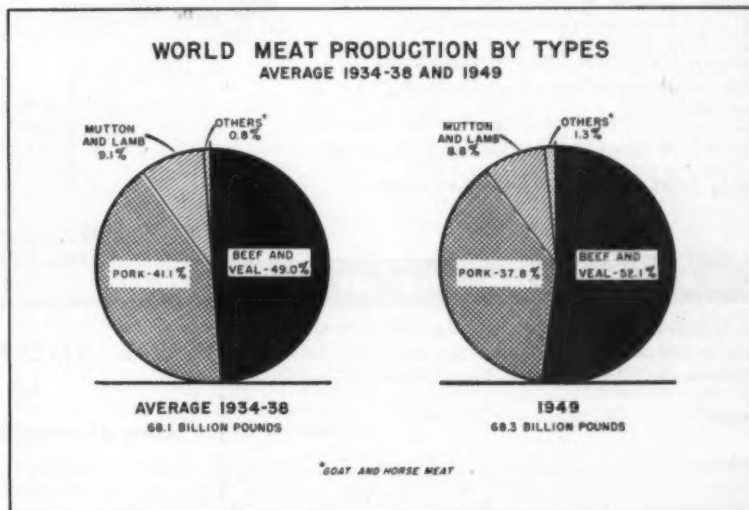
The increase of 2,000,000 head in cattle numbers last year was obtained by reducing slaughter of cattle and calves by nearly 1,500,000 and increasing the

calf crop by 800,000. The increase in inventory at the beginning of this year was entirely in breeding stock and calves. Steer numbers were down by 368,000 head.

The increase in cows was more than 1,000,000 head, and 80 per cent of this increase was in beef cows. The increase in calves also exceeded 1,000,000 head, and 40 per cent of that increase was in heifer calves kept for milk cows. The reported increase in calves on feed this past winter was equal to at least half of the 600,000 increase in calves other than milk heifer calves. If all the calves reported on feed last January and April should go to slaughter this year, there would be little increase in steer numbers at the end of the year, consequently  
(Continued on page 40.)



The chart above, prepared by the Office of Foreign Agricultural Relations of the U.S. Department of Agriculture, shows the 1949 world meat production in specified countries compared with average 1934-38 production. The 1949 world meat production by types, compared with average 1934-38 production, is shown in the chart below.



# U.S. "Know-How" Cuts Costs for You

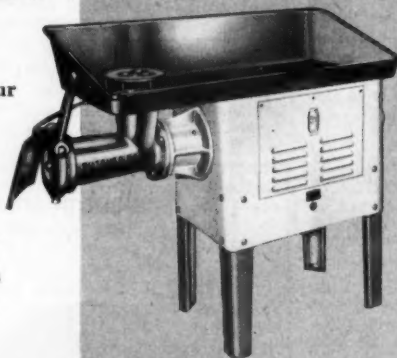
## FASTER PRE-PACKAGING with the AMAZING NEW 150G

You're in the pre-packaging parade; have costs in line when you use the U.S. Slicer-Grouper. It *automatically* stacks or shingles the slices into groups of 4 to 16 slices each. You save counting and weighing time on meats, cold cuts, cheese and bacon and you're all set for fast packaging.

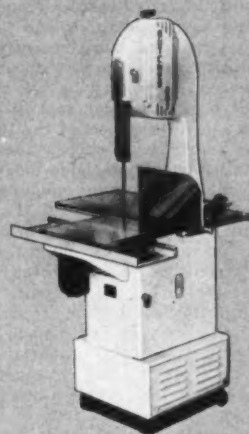


## NOW, ADDED TO THE U. S. LINE BUTCHER BOY SAWS and CHOPPERS

The right chopper for the job cuts your production costs. And with the rugged Butcher Boy Floor Models you have the choice of four capacities. The 5 H.P. and 7½ H.P. choppers have high-backed 27" by 54" stainless steel pans. Butcher Boy Saws in three popular sizes are "naturals" for fast pre-packaging of meat.



BUTCHER BOY CHOPPER  
Floor Model



BUTCHER BOY  
MEAT SAW

### MAIL COUPON FOR DETAILS

U. S. SLICING MACHINE CO., INC., Dept. NP, La Porte, Indiana  
I want data to help keep costs in line with ☐ Slicer-Grouper  
☐ Choppers ☐ Tendersteak Machines ☐ Saws ☐ Bacon Slicer.

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WORLD-WIDE ORGANIZATION WITH U.S.-BERKEL COMPANIES IN

Canada • Argentina • England • Holland  
Belgium • Switzerland • Spain • France  
Portugal • Italy • Denmark • Norway • Sweden

# PROCESSING *Methods*

## Swedish Potato Sausage

Swedish potato sausage is a hearty meat specialty. The following formula is reported to make a good product:

50 lbs. trimmed beef flanks, medium fat  
50 lbs. pork trimmings, half lean and half fat  
40 lbs. peeled raw potatoes  
8 pieces of onion

The trimmed beef flanks, pork trimmings, potatoes and onions should be ground through the  $\frac{1}{4}$ -in. plate of the grinder. Put in the mixer and add the following seasoning:

3 lbs. salt  
8 oz. ground pepper  
2 oz. ground allspice

Many sausage manufacturers and packers have found convenience in the use of ready prepared seasonings or specially prepared seasonings, as manufactured by reputable firms, in making their sausage products.

Mix all ingredients thoroughly for 3 minutes. Stuff in well selected beef round casings free from scores or in corresponding cellulose casings. If there are weak spots in the beef round casings they may break during cooking. The casing should be cut 16 in. long and stuffed like round bologna.

Owing to the ingredients, potato sausage will turn dark if it is exposed to the air. It is necessary, therefore, to keep the air from it. This is done by keeping the sausage in a weak salt water brine. Care should be taken to see that the sausage is covered with the brine at all times.

Swedish potato sausage is not cooked, but sold fresh. The consumer cooks it at home, serving it piping hot.

## French Liver Pate

One formula for this unusual meat specialty is as follows:

90 lbs. fresh pork livers  
32 lbs. jowl trimmings (50 per cent fat)  
36 lbs. fresh veal trimmings  
30 lbs. fresh regular pork trimmings

The livers are slashed, soaked in salted water and scalded for 10 to 12 minutes; they are then ground through the fine plate. Veal and pork trimmings are soaked and scalded and ground through the  $\frac{5}{64}$ -in. plate. Jowls are ground through  $\frac{1}{4}$ -in. plate. Meat ingredients are mixed with 10 per cent of broth from scalded meats, 4 lbs. 12 oz. gelatin, 7 lbs. binder and following seasoning materials:

6 lbs. 9 oz. salt  
4 lbs. finely chopped onion fried in lard and cooled  
4½ oz. white pepper  
1 lb. 3 oz. braunschweiger seasoning  
3 oz. marjoram  
2 oz. savory  
600 c.c. 90 grain vinegar

Stuff in loaf mold lined with cotton cloth and thick caul fat. Cook for three hours at 165 degs. F. and chill rapidly. Loaf mold cover is pressed down gently and product is held in cooler overnight. The loaf is removed next morning and may be wrapped in transparent cellulose or dipped in gelatine and stuffed in a cellulose casing.

## Blood Sausage Formulas

Blood sausage moves well in some markets. A northwestern processor who believes he can sell some of it in his territory wants to know how to make the product. He writes:

EDITOR THE NATIONAL PROVISIONER:  
Will you send us a formula and directions for making blood sausage? Some of our dealers are asking about this product and we have never made it.

One meat formula for smoked blood sausage calls for:

35 lbs. salted back fat  
15 lbs. fresh pork hearts  
15 lbs. salted beef trimmings  
20 lbs. salted pork trimmings  
15 lbs. salted pork rinds.

Back fat is scalded for 30 minutes and cut in cubes. Cook pork hearts and beef and pork trimmings for one hour at 212 degs. F. and cut in cubes. Cook pork rinds at 212 degs. until tender and then run through the  $\frac{1}{4}$ -in. plate. Mix all together and add 8 to 10 lbs. of fresh hog or beef blood. Season mixture with:

1 lb. salt  
3 oz. white pepper  
1 oz. allspice  
¼ oz. cloves  
1½ oz. savory.

Many packers have found convenience in use of ready prepared seasonings or specially prepared seasonings, as manufactured by reputable firms, in making their sausage products. Such seasonings also insure that each batch of sausage will be flavored like other batches.

Stuff in narrow beef bungs, hog middles or corresponding cellulose casings and cook for one hour at 180 degs., or until nothing but clear fat appears when casing is pricked with a needle. Chill product in cold water and stir while cooling. Hang up to dry for three days and then smoke in a cold smoke.

BERLINER: This type of blood sausage is made from the following meat ingredients:

70 lbs. raw firm bacon  
15 lbs. pork skins  
15 lbs. fresh hog or beef blood

Bacon is diced very small by hand or with head cheese cutter. It is then scalded and mixed with finely ground skins and blood. The mixture is seasoned with:

1 lb. salt  
6 oz. ground white pepper  
1½ oz. ground cloves  
1 oz. allspice  
¼ oz. marjoram  
2 oz. sodium nitrate.

After ingredients have been thoroughly intermingled the mixture is stuffed loosely into middles or corresponding size of cellulose casings. Scald for one hour in water at 200 degs. F. Any air remaining in casings should be allowed to escape by pricking the containers.

Dry for 24 hours after removal from scalding vat and then put in a cold smoke.

## Processing Chitterlings

Fat must carefully be stripped from the middle or black gut without tearing it.

The first operation is cleansing and this can be done on a perforated pipe equipped with a spring valve. The pipe is so arranged that it may be run inside the gut for its full length. Water from the pipe openings removes foreign material.

The gut is then carefully defatted and further cleaned. A regular casing fattening machine can be used for cleaning or the gut can be split and cleaned by hand. Then turn and reclean. In turning the blind end, a series of broomsticks placed upright in a bar running over the tub will be found practical. The sticks should be 12 to 16 in. long.

After cleaning, the gut is placed in ice water to chill and bleach. Then the chitterlings are tied with string in bundles and spread on screens or draining pans in the offal cooler at 34 to 36 degs. F.

FRESH CHITTERLINGS: Fresh chilled chitterlings are packed on the following day in 25- and 50-lb. boxes lined with wax paper and cheese cloth. They are placed in layers crosswise of the box, and paper or cloth is folded back to fully cover the product. Chitterlings lose their pink color quickly and should be marketed promptly.

D. C. CHITTERLINGS: Chitterlings can be cured by rubbing them carefully with salt and packing them in well-salted layers. Overhaul in three days. Another way of curing them is to pack them with about 30 per cent salt in a perforated tierce; after draining overnight they are shaken and again salted with enough salt to equal 30 per cent of their shipping weight. The salted chitterlings can be packed and shipped or sold locally. They should not be carried longer than 15 days. Cured chitterlings are sold in sets, each 12 in. long, tied in bundles. D.S. chitterlings are also packed in salt in slack barrels.

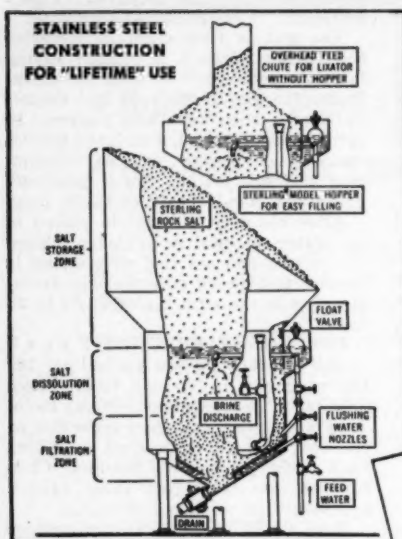
PICKLED CHITTERLINGS: To pickle chitterlings, place them in 100 deg. brine immediately after they are thoroughly cleaned and chilled. Pickled chitterlings can be shipped immediately. They should be overhauled in a week if they are held. Chitterlings can also be cooked and pickled. They are cooked at 212 degs. F. for two hours, chilled overnight, packed and shipped immediately in 100 deg. plain pickle solution.

FROZEN CHITTERLINGS: If held in storage, chitterlings are packed in boxes lined with paper. They are frozen on shelf coils. If these are not available, boxes should be piled on racks so that there is an air circulation space all around them. When thoroughly frozen they may be taken to the storage freezer, using a 1-in. wood strip between boxes to allow air circulation.

The wide range of subjects covered by THE NATIONAL PROVISIONER makes it an indispensable aid to packers.

Seattle Public Library

# SALT! WHY HAUL IT? MEASURE IT? STIR IT?



## HOW LIXATOR WORKS

In the dissolution zone — flowing through a bed of Sterling Rock Salt which is continuously replenished by gravity feed, water dissolves salt to form 100% saturated brine. In the filtration zone — through use of the self-filtration principle originated by International, the saturated brine is thoroughly filtered through a bed of undissolved rock salt. The rock salt itself filters the brine. Nothing else is needed.

## WHAT THE LIXATOR PROVIDES

- ✓ Chemical and bacterial purity to meet the most exacting standards for brine.
- ✓ Unvarying salt content of 2.65 pounds per gallon of brine.
- ✓ Crystal-clear brine.
- ✓ Continuous supply of brine.
- ✓ Automatic salt and water feed to Lixator.
- ✓ Inexpensive, rapid distribution of brine to points of use by pump and piping.

Savings up to 20% and often more in the cost and handling of salt have been reported by many Lixate users. Why not investigate?

*Just Turn It On!*



**STERLING ROCK SALT  
BRINE DELIVERED BY PIPE  
TO EVERY POINT IN YOUR PLANT**

- PICKLE FORMULAS
- WALL CABINETS
- WASHING & BRINE CURING HIDES & SKINS
- SPRAY DECKS
- UNIT COOLERS

• You can eliminate shoveling, hauling, and laborious hand stirring of salt and water, and frequent testing of the brine strength — with International's Lixate Process for Making Brine. Stops waste through spilling. Saves time and labor. Assures accurate salt measurement.

• The Lixator automatically produces 100% saturated, free flowing, crystal-clear brine — which may be piped to as many points in your plant as you desire — any distance away — by either gravity or pump. YOU SIMPLY TURN A VALVE for self-filtered, LIXATE Brine that meets the most exacting chemical and bacterial standards.

## More Locker Plants But Use Shows Drop

The number of locker plants in the United States on January 1, 1950, was nearly double the number in existence in midsummer of 1945, according to the first survey made by the U. S. Department of Agriculture since the war. L. B. Mann of the Farm Credit Administration reported last week at the National Frozen Food Locker Association convention in Chicago that locker plants now number 11,400, serve about 15,000,000 people and process 1,300,000,000 lbs. of food each year.

However, this survey—made by FCA and the Bureau of Agricultural Economics under the Research and Marketing Act—also points to some declines in this comparatively new industry. A drop of 16 per cent in the average number of lockers rented and 16 per cent in average volume of food processed per plant since the survey for 1945, made as of January 1, 1946, indicated there was good reason why the building boom in new plants began to slow up in 1948.

High rental rates and service costs have caused some trouble spots. Rentals have mounted steadily over recent years until January 1, 1950, showed them averaging \$13 per locker as compared with \$11.40 in 1946 and \$9.80 in 1941. Rates for cutting, wrapping, freezing, and grinding services went up to average \$3.28 per cwt. in 1950 as compared with \$2.37 in 1946 and \$1.71 in 1942.

Many locker plants have spread into other services to help counteract the decline in number of lockers rented and food processed for each locker. Many rent unused and surplus space to commercial firms to store their goods at low temperatures. And this survey pointed to something new in the past four or five years — servicing home units. Estimates showed these 11,400 locker plants now service about 880,000 home freezer unit patrons, half of whom do not rent lockers.

This latest survey—the seventh made since 1940 by the Farm Credit Administration—also shows other services besides rentals becoming increasingly important. Of all the plants reporting, 23 per cent provided custom slaughter for non-locker patrons, 22 per cent bought livestock so they could sell meat, 24 per cent cured and smoked meat for sale, and 27 per cent manufactured pork sausage for sale. In addition, 51 per cent of the plants reported selling commercial frozen food, 43 per cent wholesaled packer beef and pork, and 3 per cent manufactured ice cream for sale.

Meat made up 87 per cent of all the food processed by these plants, fruits and vegetables 6 per cent, poultry 4 per cent, and game 3 per cent.

The plants built since the war were considerably larger than in the early 40's, averaging 500 locker boxes per plant on January 1, 1950, compared to 330 in 1940. Fewer of these lockers were rented on January 1, 1950—only

An INTERNATIONAL Exclusive

*The* **LIXATE** *Process*

FOR MAKING BRINE

REG. U. S. PAT. OFF.

INTERNATIONAL SALT COMPANY, INC., Scranton, Pa.

387 as compared to 464 in 1945, a 16 per cent fall from 99 per cent in 1945.

Average number of patrons dropped from 414 per locker plant in 1945 to 343 on January 1, 1950, with the reported number of farm patrons declining from 73 per cent to only 66 per cent of total patrons. Probably the number of city plants built in recent years accounts for most of this decline in per cent of farm patrons. Actually 72 per cent of all locker plants are still located in towns of 5,000 or less, with 40 per cent in towns under 1,000.

### Seiler Helps the Dealer

(Continued from page 11.)

pany used. The goose was given a Piccadilly collar and bow tie and registered as the firm's trademark.

"To us, liverwurst is a specialty and one of our main sales products," reports Walter Seiler. "That is because my father started this business on the basis that liverwurst is a high grade



COMPANY'S TRUCKS do a full time job advertising the products of the firm. Note the three blue geese (trademark) on the runner above truck panel.

item which must be properly produced and not turned out after all other product manufacturing has been completed. Liverwurst was the very first item he made each day and not the last. We have continued following this policy and have been successful in building a tremendous liverwurst business."

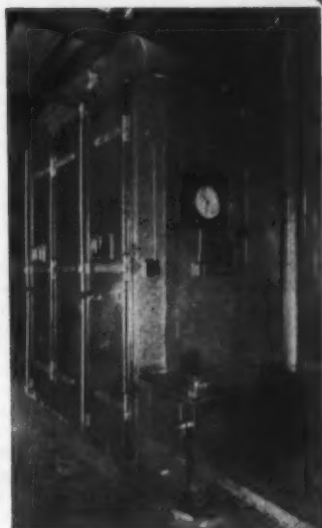
The senior Karl Seiler started in the meat business in 1896 in a modest 20x50 ft. two-story plant employing five people. The company's plant now occupies an entire block and employs 250 people.

### Flashes on Suppliers

**BIRO MANUFACTURING COMPANY:** Biro power meat cutters and choppers will be sold and serviced in the East by this Marblehead, Ohio firm's new factory branch recently opened at 631 Hudson st., New York 14, N. Y. The branch will be in charge of R. A. Cress, regional manager, formerly of St. Louis.

**STERLING ELECTRIC MOTORS, INC.:** Alan J. Bronold has been appointed sales manager of this Los Angeles firm, it was announced by Earl Mendenhall, president. Bronold had been with Westinghouse Electric Corp. as sales manager for Sturtevant division.

# INVESTIGATE BEFORE YOU INVEST !



**Hundreds of operators have found that  
the "Julian-way" is the proven-way  
to increase smokehouse profits!**

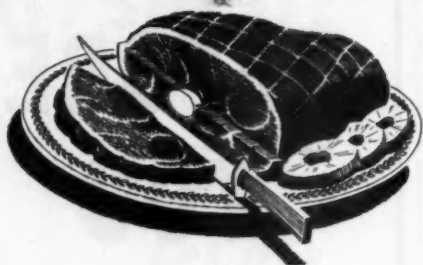
Join these hundreds of plant-wise operators who are themselves proving the wisdom of going "JULIAN"! Take advantage of the knowledge and practical experience of the Julian staff of smokehouse experts. JULIAN means uniform temperatures and minimum shrink. . . JULIAN means speedy smoking operations and reduced operating costs. . . JULIAN means design simplicity, low-cost maintenance and easy-to-clean smokehouses . . . and JULIAN will minimize your casing breakage loss! INVESTIGATE TODAY! Let a Julian engineer show you the way to profitable smokehouse operation.

For that margin of difference between you and your competitors, it will pay you to write now for detailed information, including list of satisfied users.

## JULIAN ENGINEERING COMPANY

319 W. HURON STREET

CHICAGO 10, ILLINOIS



for hams with consistently superior  
flavor, color and texture...

## FEARN'S WONDER CURE

... a complete cure that means  
uniformity of product every time!

Producing top-quality hams with luscious flavor, handsome color and perfect texture every time is simplicity itself when you use this *complete* Fearn cure. Even under fast-curing, high-production schedules you get exceptionally fine yields, uniformly excellent results. This all happens because Fearn's Wonder Cure is a specially developed cure with exactly the proper proportions of the various curing ingredients needed plus protein flavor builder for added goodness and zest. Nothing need be added... everything is there so that you can set up your curing operation as a practically "automatic" step in your production. And in doing so, you know that every ham will be a truly fine product with distinctively outstanding flavor to build more and more business for you. Let the Fearn man make a test run with you.



Every Shipment to You is  
Quality Control Certified

Like all Fearn products, you can always depend on Fearn's Wonder Cure. Before your order is shipped to you it must meet with every one of Fearn's many strict quality requirements. Then a coded Fearn Quality Control Certificate is placed on its container as a sure guarantee of quality. Look for it on every shipment... it tells you that here, as always, are "flavors you can trust."

**fearn** *flavors you can trust*

FEARN LABORATORIES, INC., 9355 BELMONT AVENUE, FRANKLIN PARK, ILLINOIS

## PERSONALITIES

## and Events

## OF THE WEEK

►Harvey W. Schultz, former president and principal shareholder of the New Hill Packing Co., Carbondale, Ill., has disposed of his interest in the firm. New officers of the company, organized in 1947, are Dominic Cottonaro, president; Ray Corbin, vice president, and Raymond Bittner, secretary-treasurer. Schultz remains as president of the Murphysboro Rendering Co.

►Dean H. H. Kildee, Iowa State college, Ames, will keynote the 1950 Livestock Clinic in Oklahoma City, Okla., on November 8, with a speech entitled "A Red Meat Program for the Southwest." J. O. Appelquist, Armour and Company, Oklahoma City, stated that every speaker on the program will attempt to bring information that is pertinent and timely to southwestern livestock producers.

►Dr. Victor Conquest, director of research of Armour and Company, was one of the speakers at the American Chemical Society's annual meeting in the Stevens hotel, Chicago, this week. He reported that effective results can be obtained with ACTH in diluted dosages without the uncomfortable side effects which accompanied earlier treatment.

►Milt Weiss has announced the formation of a brokerage office at 408 W. 14th st., New York city, specializing in packinghouse products. Telephone is ORegon 5-0080. Weiss was formerly with the Dubuque Packing Co.

►George C. Briggs, 58, formerly an executive of Armour and Company, died recently in Santa Ana, Calif., following a heart attack. He lived for many years in Shreveport, La.

►Fletcher Brothers, Lenoir City, Tenn., plans to build a meat canning plant adjacent to present facilities in the near future. Following World War II the firm, operated by two brothers, Bill and Jim Fletcher, built a small, modern packing plant on a 7½-acre tract near Fort Loudoun Dam. Slaughtering capacity is more than 1,000 cattle and 1,000 hogs weekly. The enterprise grew out of a small retail grocery store started in 1939.

►Alec G. Brooks, who has operated a wholesale meat packing company in the Bronx, N. Y., for a number of years, died recently at the age of 62. Before he established his own business he had been connected with Kingan & Co., J. J.

Felin & Co., Conron Brothers, Wilson & Co. and Swift & Company.

►The Bay Food Market & Locker Plant, Sturgeon Bay, Wis., recently participated in a Mystery Farm Contest along with other merchants in the area. A picture taken by air of a farm in the vicinity was printed in an advertisement. If the farmer could identify his farm, he received a prize contributed by the contest sponsors.

►Newly incorporated New York state meat firms include: Schwab & Senft, Inc., by Thelma Slocum, 2190 Madison ave., New York City, Sadie Scherr and Pauline Lewenberg; Angus Packing Corp., by Joseph Delayo, Chester Gadowski and Dorothy Luby, 353 E. 4th st., New York, and Sanit Meat Corp., by May Gilbert, 220 W. 17th st., New York city, Marie A. DiCroce and Jean Goldstein.

►G. C. Hoffman, sales manager, Taylor Brokerage Co., Pittsburgh, has returned from a two-weeks vacation at Magnetic Springs, O., near Columbus.

►Fred Smalstig of the Pittsburgh, Pa. beef boning firm by that name, had charge of the beef cattle display in the Allegheny County Free Fair this year. He was assisted by Frederick Smalstig, jr., and Torie Tyson, jr. He reported that interest ran high in the exhibit, particularly by city people.

►Sam Baum, president of the St. Louis Kosher Butchers Association, died recently following an operation. He was 48 years old.

►The Krey Packing Co., St. Louis, which has taken over the G. S. Suppiger plant in Belleville, Ill., will start canning operations late in September, it was reported recently.

►Safecrackers who entered the office of the H. F. Busch Co., Cincinnati, on August 27 were unable to open the inner container of a large safe after pounding open the main safe door and took the container in an escape with one of the company's trucks. The theft was discovered by George W. Doerr, owner, who told police the bandits entered the plant by cutting through a fence, climbing over a roof, down a ladder to a pit and breaking a plant window. They then made their way to the office where they broke the office door lock.

►The Arkansas Livestock Association will hold its exposition in Little Rock, October 2-7, Clyde E. Byrd, secretary-manager has announced. An attendance of 250,000 is expected.

►The grand champion 4-H baby beef of the Iowa state fair, an 898-lb. Angus, was sold for a record of \$1.86 per lb. to the Rath Packing Co., Waterloo.

Wilson & Co. bought the Hereford champion, a 1,024-lb. animal, for 38c per lb.

►Leonard Goff of Armour and Company was recently promoted from second sheep buyer at the Denver market to assistant to Garvey L. Haydon, director in charge of all Armour lamb and sheep operations in the United States. After graduating from Colorado A & M college with a degree in animal husbandry, Goff joined Armour in Denver in 1933, and has worked there since in the sheep buying division, first as a driver and clerk and then as a buyer. In 1940 he was appointed second buyer under the supervision of Pat Parle, chief of the sheep buying operations at Denver. For several years Goff judged collegiate judging contests, including several at the National Western Stock Show. The headquarters for his new position will be in the Chicago plant of Armour.

►A. L. Eviston, manager of the Cleveland branch of Swift & Company, received a unique honor recently when he was made a past president of the Cleveland Rotary Club. Eviston is active in civic affairs.

►William J. Bagley, formerly manager of the Krey Packing Co., St. Louis, has been appointed general manager of the company's Pacific Coast operations, it has been announced. He had been in charge of the San Francisco unit of Krey since it was taken over from Tiedemann & Harris. Recently Bagley has been in Los Angeles where he set up expanded operations. When the final changeover in title of the San Francisco branch became effective last month, operations were at the rate of \$3,500,000 annual sales per year, with about 70 persons employed.

►Samuel I. Cohen, Elizabeth, N. Y., a wholesale meat dealer there for 30 years and long active in Jewish welfare and educational work, died of a heart attack recently.

►C. B. Heinemann, president, National Independent Meat Packers Association, has been appointed to the Defense Liaison Committee of the food group, it was announced this week.

►James M. Evans, who has been serving as general counsel of the Schmidt Provision Co., Toledo, O., for several years, has been named secretary of the firm. Emil A. Schmidt is president of the company.

►The Kansas State 4-H Club Fat Stock Show, combined with a five-performance horse show, will be held in Wichita, October 2 to 6. Livestock will be sold at auction October 7.

## Harry J. Koenig, Well Known Retired Armour Employee, Dies

Harry J. Koenig, 68, veteran Armour and Company employe and well known throughout industry operating circles, died this week. He spent 51 years with Armour, retiring in February of this year. As manager of its production development department, Koenig traveled extensively for quality control, supervising beef and small stock dressing operations.

He joined the firm in Chicago as an office boy. Two years later he became a clerk in the stock keeping department. From that time there is no record in the files until 1931 when he became assistant manager of the Armour industrial engineering department. In 1933 he was appointed assistant manager of the production controls department. In 1935 he went into the quality control department and in 1945, took over the prize suggestion award department, continuing in that department until his retirement. He had been a member of the American Meat Institute since it was founded.

He was instrumental in the establishment of central employment throughout all Armour plants. Prior to adapting his plan, foremen would go out to the front gate where prospective employees were gathered and pick at random the men they needed—usually those who looked strongest physically.

Koenig is survived by two sons, one of whom is well known in Catholic circles, the Very Rev. Msgr. Harry C. Koenig of Lake Seminary at Mundelein, Ill.

## Mathee Is Appointed Marketing Director, Armour Laboratories

W. H. Mathee, former president of Industrial Enterprises, Inc., Racine, Wis., has been appointed marketing director of Armour Laboratories, it was announced recently by Thomas Edward Hicks, general manager. He will be in charge of distribution of ACTH as well as other pharmaceutical specialties of animal origin. From 1940 to 1947 Mathee was vice president and general manager of Horlick's Malted Milk Co. He also served as president and general manager of Scott & Bowne and the Scott & Bowne Vitamin Corp.

## More Packers Grant 11c Raise

Wage increases of 11c an hour, with other contract provisions similar to those contained in the agreements with Armour and Company, Swift & Company and the Cudahy Packing Co., have been granted by many firms throughout the country. Included are Geo. A. Hormel & Co., Austin, Minn.; Hill Packing Co., Topeka, Kans.; 18 independents in Milwaukee, Wis., and nine independents in Cincinnati. Pay increases averaging 7c an hour are provided in new two-year contracts signed by four independents in the Phoenix, Ariz., area: Golden Meat Packing Co., Maricopa Packing Co., Sunset Packing Co. and Scottsdale Meat Packing Co.

## Veteran Swift & Company Cattle Buyer Retires after 40 Years

With a family background of about 200 years in the cattle and beef business behind him,



JAMES BOYLE

James H. Boyle bears his share of the family tradition by completing 40 years as both a livestock buyer and director of livestock buying, with Swift & Company, on September 19. As head of the beef, lamb and veal department of Swift, Boyle supervises buying and selling from 50,000

to 65,000 cattle every week.

Aside from four years with Swift in Omaha, Boyle has spent all of his time in the Chicago stockyards buying livestock. His wife is the daughter of Wellington Leavitt, one of the pioneer cattle buyers of the country and head cattle buyer for Swift. Boyle was schooled in England and was apprenticed to an English butcher for two years to learn the trade before returning to America where he was born to begin his career in the industry.

## Herman Scheer Retires from Swift after Almost 50 Years

At the age of 15, Herman Scheer took a job in Chicago with Swift & Company as office boy and clerk. He retired recently after 49 years and 9 months with the company.

Four years after he joined Swift he was transferred as superintendent to the Syracuse Rendering Co., Syracuse, N. Y., and six months later to the New Haven Rendering Co. in the same capacity. Returning to Chicago in 1906, he was assigned as division superintendent of the G. H. Hammond Co. In 1931 he was placed in charge of Swift's Chicago margarine factory and salad dressing division and in 1937 was transferred to the office of the general superintendent.

During his career he supervised plant operations in more than 15 divisions of the business. His job usually was to install new units or to remodel and improve the old ones.

## Western, Inc., Purchases Banfield Plants in Arkansas

A merger of Western, Inc., Miami, Okla., and Banfield Brothers of Tulsa and Fort Smith, Ark., was announced this week by J. S. Cammon, Western president. The Banfield properties were bought for an undisclosed sum. Its plants at Enid, Okla., Salina and Chanute, Kans., are not involved. Cammon said the Banfield name will be dropped and that his company's headquarters will be moved to Tulsa. Western also operates a plant at St. Louis, Mo.

## MID Directory Changes

The following meat inspection directory changes were announced by the Department of Agriculture on September 1:

**Meat Inspection Granted:** Mark Herbst, Inc., 222-232 Frelinghuysen ave., Newark 5, N. J.; L. & L. Packing Co., Inc., Route 209, Hurley ave., Kingston, N. Y.; Monroe Packing Co., Inc., 571 Colfax st., Rochester 5, N. Y.; Seitz Packing Co., Inc., 412 Walnut st., St. Joseph 25, Mo.; Minute Steak Co., Mitchell ave., Burlington, N. J., and Sierra Meat Co., 2424 So. Fruit st., Fresno, Calif.

**Meat Inspection Withdrawn:** The Cudahy Packing Co., 225 W. Tazewell st., mail, P. O. box 206, Norfolk 1, Va., and William Moland's Sons, Inc., 158 Laurel st., Philadelphia 23, Pa.

**Horse Meat Inspection Withdrawn:** Mark Herbst, Inc., 222 Frelinghuysen ave., Newark 5, N. J., and L. & L. Packing Co., Route 209, Hurley rd., Kingston, N. Y.

**Change in Location of Official Establishment:** Geo. A. Hormel & Co., 2121 Evans ave., San Francisco 24, Calif., instead of 1045 Brannan st., San Francisco 3.

**Change in Name of Official Establishment:** S-W Packing Co., Inc., Washington st.; mail, P. O. box 107, Frankfort, Ind., instead of Milner Provision Co., Inc.; Victor Meat Co., Inc., 331 Washington st., Oakland 12, Calif., instead of Court Meat Co., and Keystone Food Products Co., Inc., R. F. D. 2, mail, P. O. box 326, Easton, Pa., instead of Pilgrim Food Products Co., Inc.

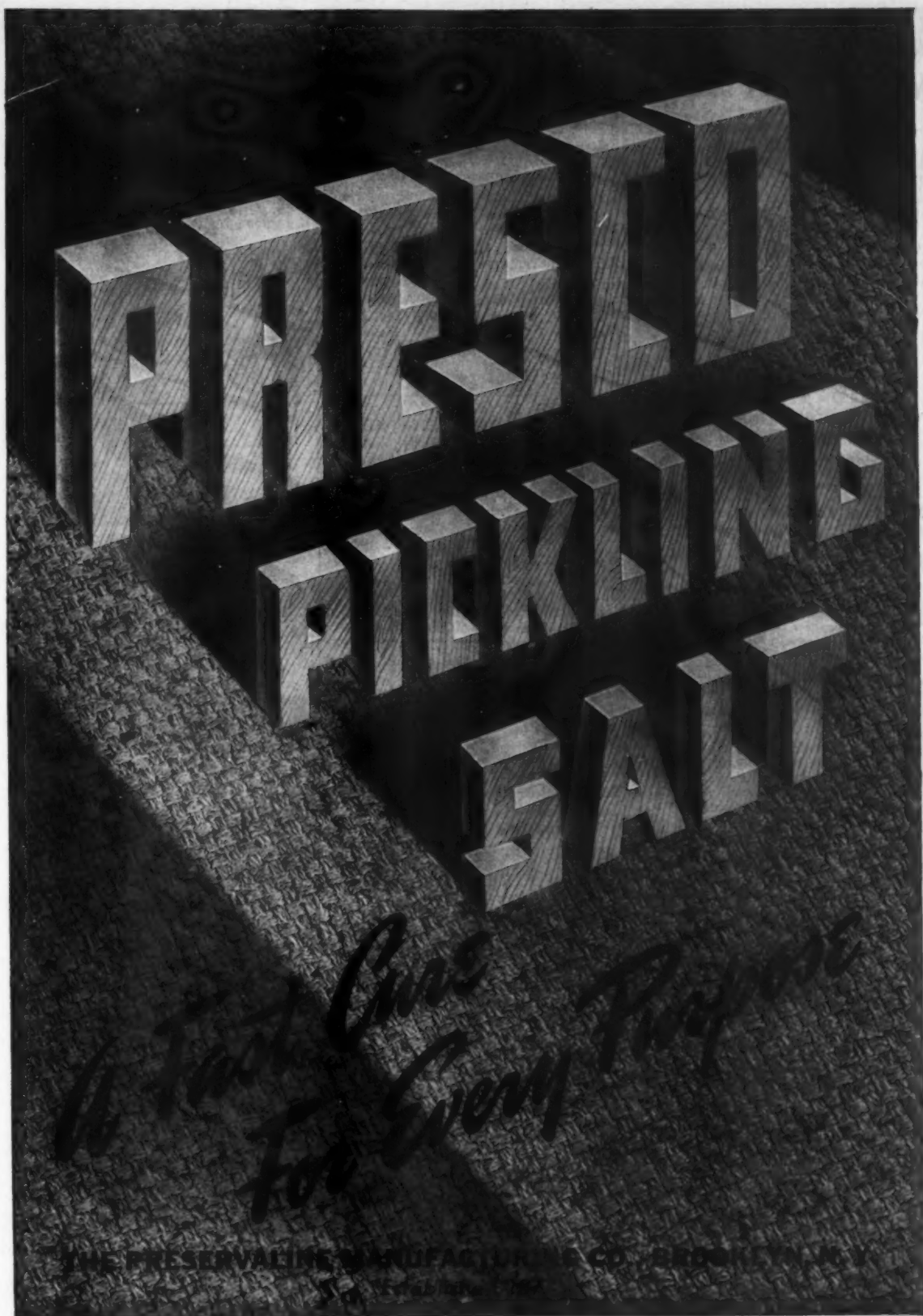
**Change in Mail Address of Official Establishment:** John P. Squire Co., 165 Gore st., East Cambridge, Mass., mail, P. O. box 553, Boston 2, Mass., instead of P. O. box 533.

## Supper Party Will Feature Entertainment and Dancing

The program for the supper party during the American Meat Institute convention will consist of at least seven numbers by leading entertainers in their fields. Master of ceremonies is Paul Gerrits, who will start by presenting a humorous monologue on the eccentricities of various types of people dining out, and later in the evening, a novelty roller-skating and juggling number.

A group of four boys and a girl who were with the road company of "Oklahoma!" will sing numbers from "South Pacific" and other songs. Another act, "Pansy the Horse and Company," has been a feature at the Diamond Horseshoe in New York. Other numbers will be presented by a top-flight comedy and dance trio and acrobatic stunts by the Seven Mar-Vels. Benny Sharp and his orchestra, a seven-piece ensemble, will play for dancing.

The party will start at 6 p.m. in the Grand Ballroom of the Palmer House, Sunday, October 1. Dance will be informal and tickets \$7.50 each.



# DIVERSEY SYSTEM OF MODERN INSECT CONTROL



## DESIGNED

**To Give You Convenient,  
Practical, 3-Way Protection!**

- 1 Provides Amazing Kill Power per Gallon . . . assures rapid, complete kill with less insecticide solution . . . harmless to food and humans!
- 2 Fogs Insects to Death . . . famous patented Diversey Vaporizer creates powerful fog . . . penetrates every nook and crvice . . . forces insects out in open to die!
- 3 Complete System is easy to install . . . simple to operate . . . saves money, labor . . . convenient, fast, perfect for preventive maintenance!

Here's complete, convenient, thru-out-the-plant, year 'round insect control. Investigate the outstanding Diversey System today! Let a Diversey demonstration show you the difference in your own plant! Mail the handy coupon now or write:

**THE DIVERSEY CORPORATION**  
Industrial Insecticides Department  
1820 Roscoe Street • Chicago 13, Illinois  
In Canada: The Diversey Corporation (Canada) Ltd.,  
100 Adelaide Street West, Toronto



**DIVERSEY  
VAPORIZERS**  
are supplied to users of  
Diversey Insecticides.

MAIL THIS COUPON FOR FREE DEMONSTRATION

Please have a Diversey D-Man call and demonstrate the Diversey System of Modern Insect Control in your plant at no obligation to us.

NAME \_\_\_\_\_

POSITION \_\_\_\_\_

COMPANY NAME \_\_\_\_\_

STREET \_\_\_\_\_

CITY \_\_\_\_\_ STATE \_\_\_\_\_

DE4

## RECENT PATENTS

The information below is furnished by patent law offices of  
**LANCASTER, ALLWINE & ROMMEL**

468 Bowen Building  
Washington 5, D. C.

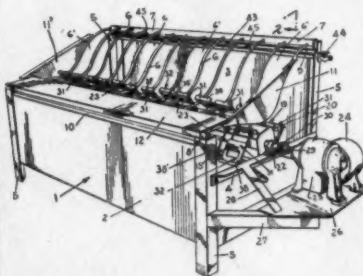
The data listed below is only a brief review of recently issued pertinent patents obtained by various U. S. Patent Office registered attorneys for manufacturers and/or inventors. Complete copies may be obtained direct from Lancaster, Allwine & Rommel by sending 50c for each copy desired. They will be pleased to give you free preliminary patent advice.

No. 2,519,931, TENDERING MEATS, patented August 22, 1950 by Harry L. Roschen, Maywood, and Bernard J. Ortscheid and John M. Ramsbottom, Chicago, Ill., assignors, by mesne assignments, to Swift & Company, a corporation of Illinois.

The process comprises placing a freshly slaughtered carcass in a treating zone maintained at a temperature approximately that of the normal body temperature of the animal before an appreciable amount of the normal body heat of the animal has dissipated therefrom, maintaining the carcass in the zone at the temperature for a period of at least between approximately 3 to 5 hours, and then chilling the treated product to normal holding and aging temperature.

No. 2,517,880, ANIMAL CARCASS DEHAIRING MACHINE, patented August 8, 1950 by Henry A. Ittel, Howard Lake, Minn.

The dehairing scraper blade of this



machine is mounted upon a specially adapted resilient spring wire bracket for movement thereupon.

No. 2,516,923, PROCESSING OF MEAT, patented August 1, 1950 by Oscar E. Schotte, Amherst, Mass., assignor, by direct and mesne assignments, of fifty-two and one-half per cent to The Trustees of Amherst College, a corporation of Massachusetts.

The inventor proceeds to flush the blood from the circulatory system of the cattle with a heated edible salt solution at the time of slaughter, whereby

# CUDAHY'S Selected SHEEP CASINGS

## ARE... DOUBLE TESTED!



Cudahy's Selected Sheep Casings mean prime quality because they are rigidly tested.

**Lower Costs—More Sales**—ALL Cudahy casings are double tested for uniform strength and size. This cuts breakage losses and also assures you of well-filled, smooth, fine looking sausage that sells on sight.

**They're "Naturally" Better**—Sausages made with natural casings have a plump, appetizing appearance . . . evenly smoked flavor . . . and sealed-in juiciness that can't be imitated.

### TRY CUDAHY'S FOR FAST SERVICE

Cudahy's many branches can quickly fill your orders for any of 79 different sizes of beef, pork, or sheep casings. Talk to one of our Casing Sales Experts—or write today!

**The CUDAHY Packing Co.**

PRODUCERS AND DISTRIBUTORS OF BEEF AND PORK CASINGS  
PRODUCERS AND IMPORTERS OF SHEEP CASINGS

the heated solution maintains the temperature level of the system and prevents contraction and collapse of the circulatory system, and thereupon injects melted fats into said system to replace the blood.

No. 2,517,487, MANUFACTURE OF GLUE AND GELATIN, patented August 1, 1950 by John E. Hill and Norman C. Hill, Akron, Ohio; said John E. Hill assignor to said Norman C. Hill.

There are eleven claims to the process which employs wash liquor impelled by an air stream and subsequent cooking liquor, impelled by ejected steam.

No. 2,520,561, MEATHOOK, patented August 29, 1950, by Thomas L. Peckinpugh, Downey, Calif., assignor to Transit Freese, Inc., Reno, Nev., a corporation of Nevada.

For use in refrigerated vehicles, the hook comprises parts adapted to wedge the meat therebetween.

## BOOK REVIEW

**CAMPBELL'S BOOK ON CANNING, PICKLING AND PRESERVING:** Published by Vance Publishing Corp., Chicago.

The third edition of this manual, which has been completely revised by two prominent food technologists, Col. R. A. Isker and Dr. W. A. MacLinn, to include postwar production developments, is now available.

New chapters appear on processed meats, detailed quality control procedures, baby and junior foods, specialty products and postwar scientific principles on canning and glass packing. Charts, tables and formulas to be used directly in the quality control laboratory are included.

Photographs and diagrams show the latest equipment in action. Specific information is presented for a product whether it is packed in a metal or glass container, as well as recommended fill for various container sizes. The manual is printed in laboratory size for easy reading and convenient use when checking actual operations. Col. Isker is secretary of the Associates of the Food and Container Institute for the Armed Forces and Dr. MacLinn is chairman of the Food Technology department, New Jersey Agricultural Experiment Station, Rutgers University.

Procedures and formulas for manufacturing the following meat items are contained in one section of the manual: Canned bacon, canned corned beef, canned beef, canned meat and gravy products, chili con carne, canned hamburgers, corned beef hash, meat and vegetable hash, meat stews, beans with frankfurters in tomato sauce, luncheon meat, lima beans with ham, meat and noodle products, beef or pork sausage in water or brine, canned pork sausage products, meat balls and spaghetti (with tomato sauce), meat balls with gravy, beef and pork tongue products, and paste type meat products such as deviled ham, deviled tongue, liver spread and similar preparations.

**NOW! ... CUT 400,000 LBS. MORE THAN**



**TRIUMPH KNIFE  
C-D  
TRIUMPH PLATE**



Write for free SPEC  
SAUSAGE GRINDING POINTERS  
2021 W. GRACE ST., CHICAGO 18, ILL.

**OF MEAT ... TESTS BY  
LEADING PACKERS PROVE  
THE C-D TRIUMPH PLATES  
and KNIVES STILL CHAMP!**

**\* TEST PROVED TRIUMPH KNIFE!**

More than 400,000 lbs. of meat cut prove the new C-D TRIUMPH KNIFE with self-sharpening one-piece blade the best. A twist of the wrist ... locks the blade ... releases it in the patented C-D "Locktite" holder. NO PINS TO SHEAR!—SO SIMPLE TO CLEAN! \*NAMES ON REQUEST.

**GUARANTEED TRIUMPH PLATES!**

C-D TRIUMPH PLATES THE ONLY PLATES WITH A WRITTEN GUARANTEE AGAINST RESHARPENING FOR 5 YEARS!

Available in either one-piece forging or with the famous C-D reversible bushing, as you prefer. Made to fit all makes and sizes of grinders. The most economical plates money can buy.

**SPECO, INC.**

DEPT. NP62

**GIVE YOUR CUSTOMERS**

**PORK SAUSAGE**  
AS THEY LIKE IT!

"The Man You Know"



"The Man Who Knows"

Look to H. J. Mayer for advice in selecting the seasoning formula that puts the most "sell" in your pork sausage. Mayer's Special Seasonings for pork sausage are available in all the different types and styles checked on the chart below. Now you can make those plump, pink piglets that steal the show in any show case ... and flavor them to *your* customers' particular taste. Write today for detailed information.

**MAYER'S Special  
Pork Sausage Seasonings**

	Regular Strength	Light Sage	No Sage	Southern Style
NEW WONDER (Regular type)	✓	✓	✓	✓
NEW WONDER (So-Smooth type)	✓	✓	✓	✓
WONDER (Regular type)	✓	✓	✓	✓
WONDER (So-Smooth type)	✓	✓	✓	✓
SPECIAL (Regular type)	✓	✓	✓	✓
SPECIAL (So-Smooth type)	✓	✓	✓	✓
OSS (Completely soluble)	✓	✓	✓	✓

**H. J. MAYER & SONS CO., INC.**

6815 South Ashland Avenue, Chicago 36, Illinois • Plant: 6819-27 S. Ashland Ave.

IN CANADA: H. J. MAYER & SONS CO. (CANADA) LIMITED, WINDSOR, ONTARIO

# PATAPAR

**is custom-tailored  
to fit your needs...**

Need a paper that's strong when wet? Patapar Vegetable Parchment gives it to you. Want a paper that resists grease? Patapar is your answer. Want package sales appeal? A colorfully printed Patapar wrapper really sparkles.

Patapar is produced in 179 types. Each type is "custom-tailored" to meet

special needs. Types vary as to wet-strength, grease-proofness, opaqueness, moisture vapor resistance, pliability, thickness and many other qualities.

Tell us your requirements. We will recommend the type of Patapar best suited to meet them.

## BEST PAPER FOR:

Ham wrappers  
Butter wrappers  
Lard wrappers • Can liners  
Ham boiler liners  
Tamale wrappers  
Sausage wrappers  
Sliced bacon wrappers  
Margarine wrappers  
and many other uses

Patapar is furnished plain  
or beautifully printed  
in one or more colors

**Patapar**  
HI-WET-STRENGTH  
GREASE-RESISTING PARCHMENT



Patapar Keymark,  
nationally advertised  
symbol of  
wrapper protection

PATERSON PARCHMENT PAPER COMPANY • BRISTOL, PENNSYLVANIA  
Headquarters for Vegetable Parchment since 1885

West Coast Plant: 340 Bryant Street, San Francisco 7, California

Sales Offices: 122 E. 42nd Street, New York 17, N. Y. • 111 W. Washington St., Chicago 2, Ill.

# MERCHANDISING

## TRENDS AND IDEAS

### New Bologna Campaign Promoted by Tee-Pak

Transparent Package Co., Chicago, manufacturer of cellulose casings for meat products, will launch a greatly enlarged repeat of its last winter's bologna advertising campaign in the *This Week Magazine* starting in October, according to Seymour Oppenheimer, Tee-Pak president. The campaign is geared to create an increased use of all brands of bologna through a greater interest and demand for bologna products by American housewives in their daily meals.

One innovation in this winter's campaign is the use of color in the advertisements. It is said to be the first sustained campaign (six months duration) ever to run in two colors in a national medium on bologna and sausage products alone. The ads are of good size and will appear once each month, starting in October, and are scheduled to run through March of 1951. A second innovation in the March ad, which will be larger in size than the others, will feature a \$1,000 cash recipe contest featuring bologna, prizes to be as follows: First prize, \$500 cash; second prize, \$300 cash; third prize, \$100 cash; next five prizes of \$10 cash each; next ten prizes of \$5.00 cash each.

Each ad in the campaign will also promote the recipe contest all through the winter, culminating with the final announcement in March. The contest will end on April 15, 1951.

Some of the ads will feature an actual recipe from the company's recipe booklet, while one ad will promote skinless wieners, and another will show cooked salami, or cotto salami, as a nutritious, economical, delicious meat food, good for any meal. In many recipes the approximate cost of the bologna will be shown, based on the national average cost per pound.

Each ad is geared to tell housewives of the fine food properties in bologna, its economy, and its all around purpose as a basic meat food in the American diet, and urges them to use their favorite, local brand of the ready-to-serve sausage product.

Transparent Package Co. is merchandising this consumer campaign to a large list of packers and chains with brochures outlining the program and urging ways in which these outlets can cooperate to reap the most benefit from the campaign. All retailers, super-marts and chains are urged to display their own or any brands of bologna prominently on their counters, refrigerated meat cases and in self-service counters, during the months of the campaign. Packers are encouraged to get from Tee-Pak at cost quantities of the bologna recipe books, imprinted with their

own brand names, to put on counters for free distribution to meat shoppers in retail outlets they serve.

*This Week Magazine*, in which this campaign will run, is a Sunday magazine distributed as an integral part of 28 outstanding newspapers of the United States, distributed from coast to coast. The combined total circulation is over 10,000,000 each week.

### Meat Balls—Spaghetti Sauce

Claridge Food Co., New York, has introduced a new canned meat item—meat balls and spaghetti sauce. Packed in 11½-oz. cans, it contains eight meat balls and a sauce said to be a composite of 16 different recipes, arrived at through extensive testing. The company claims it reached 98 per cent distribution in the metropolitan New York area in less than a month, and is now starting distribution in other markets.

A newspaper campaign was begun late in August in the New York area introducing the product. This will be extended and other media will be used in the near future.

### IDENTITY INSURED BY SUGARDALE PACKAGES

Every package in the new line of the Sugardale Provision Co., Canton, Ohio, now has distinctive brand identity along

furts to bulk packages handled by super markets, groceries and restaurants.

Sugardale's trademark character,



with specialized product protection. This brand recognition is spread over a wide range of packages, from the small "try-type" visible wrap for six frank-

along with clear-cut printing, distinctive style and color treatments combine to retain product "family resemblance." Even when stacked in tiers, the "one

color, for one item" theme enables both the retailer and the buyer to recognize the product at a glance.

After exhaustive tests, the board employed now meets the individual requirements of each meat product, ranging from solid pulp overwrapped for the one-half dozen wiener pack through special waxed board to resist grease for bulk sales, and including corrugated board for master shipping containers.

The line was developed by executives of the firm working in conjunction with packaging engineers of the Ohio Box-board Co. of Rittman, Ohio.

## QM Procurement Data On Hand for All Suppliers

"Quartermaster procurement agencies are making every effort to widely disseminate information regarding Army purchases of supplies and contract awards," Gen. Everett Busch, commanding general of the Chicago Quartermaster depot, said this week. "All responsible suppliers of non-perishable foods and general supplies for the armed forces, as well as manufacturers of components, ingredients and packing and packaging materials are urged to have their names on the QM mailing lists to receive bid invitations.

General Busch urged suppliers to get on the QM mailing list and said "it is in the national interest that bidding be as competitive as possible and on as wide a scale as possible."

# FREE!

## New TOOL AND SUPPLY Catalog for the meat industry

Thousands of items for

- MEAT PACKERS
- LOCKER PLANTS
- BUTCHER SHOPS
- MEAT DEPARTMENTS

Fully illustrated, complete with new, low price list. Send for your copy today—Dept. B.

### GLOBE TOOL AND SUPPLY CO.

Div. of the Globe Co.  
4000 S. Princeton  
Chicago 9, Ill.

## Weigh, Package Franks in One Operation

The steps of weighing and packaging franks and sliced luncheon meats for consumer use have been combined into one operation by a new hand operated heat sealing device. The unit pictured here is equipped with a Teflon covered sealing roller with a wide range of temperature control for heat sealing Pliofilm, Lumarith, cellophane or other heat sealable materials.

Steps in the weighing-wrapping-sealing procedure are shown below as follows:

**Photo 1:** The operator places a sheet of cellophane on the mandrel, inserts



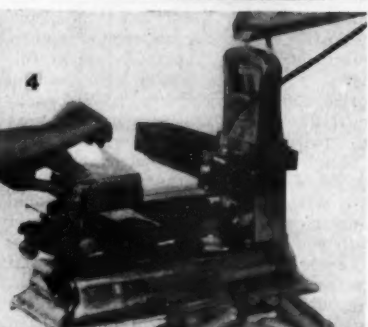
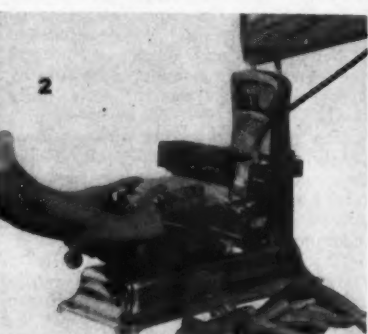
franks and checks weight. Sheets are conveniently positioned on tray above scale.

**Photo 2:** For most economic use of wrapping material and tightness of package, a diaper or diamond wrap is

recommended. After operator places cardboard backing on franks, she pulls farthest lap from her over franks and then draws opposite lap forward with thumbs and forefingers. There is adequate cellophane to allow a strong hand pull.

**Photo 3:** Operator pushes mandrel forward and under heat sealing roller. Seal is made and mandrel returned to original position.


**Photo 4:** Operator turns mandrel on its base and pulls cellophane taut for end seal. Mandrel is again pushed forward and first end seal made. The pro-




cedure is repeated for the second end seal and the package completed.

The sealer was designed for three seals per package; however, a proficient operator can very well make the first seal and then complete the two end

## Q. WHAT ELSE IS IDENTIFIED BY ITS STRIPE?



### A.



**Tufedge**  
DEEP CLOTHING  
EST. 1915  
SUPERIOR to any SHROUDS

### of course!

IT TOO, CAN BE INSTANTLY IDENTIFIED BY ITS EXCLUSIVE BLUE PINNING STRIPE.

QUALITY AND PRICE LEADERS IN HAM STOCKINETTES AND BEEF BAGS

## THE CLEVELAND COTTON PRODUCTS CO.

CLEVELAND, OHIO  
CANADIAN DISTRIBUTORS: ELCO LTD., TORONTO

seals of the wrapper with one motion.

Sliced luncheon meats are handled in the same manner as franks, although the cardboard backing generally is not used. To identify the product and the processor, a gummed label may be placed on the sealed side and pushed under the roller. This adds to the attractiveness of the package by covering all the sealed portion. While sliced luncheon meats usually are completed with two seals, it is possible that experienced operators can close the pack with only one seal.

Approximately 125 frank packages per hour can be sealed and sealed by one operator. This amount may be revised upward depending on the worker's skill. The hand sealing operation is quite flexible as the equipment is light in weight and can be installed or moved in a short time. Also, this sealing method practically guarantees a tight wrap on every package. Differences in frank size, etc., are automatically compensated for by the operator as she pulls the wrap tight. The mandrel is easily moved on a stainless steel slide. It can be replaced in a matter of seconds with different sized mandrels simply by removing one screw. Spring tension allows one end of the mandrel to give slightly when franks are placed in position, thus providing easy insertion of product and avoiding possibility of damage. A metal safety grill prevents the operator from touching the sealing roller.

Made by the Great Lakes Stamp & Manufacturing Co., Chicago, the sealer pictured here is adapted to an Exact Weight scale. Great Lakes plans to adapt the unit to other scales employed by processors. The unit can also be furnished without a scale for processors who do not check weigh their prepackaged items.

### Essential Work Committee

Secretary of Commerce Charles Sawyer and Secretary of Labor Maurice J. Tobin have established a joint committee on essential activities and critical occupations. The duty of the committee will be two-fold. It will keep under constant review the lists of essential activities and critical occupations which have been issued by the two Secretaries and advise them regarding necessary changes. It will also study and make recommendations to the two Secretaries with respect to business and government requests for revisions and modifications needed to assure that the two lists meet the requirements of national defense as well as the needs of the civilian economy.

The committee will work out procedures for prompt handling of requests for modifications of the two lists and for receiving information in support of such requests. The lists of essential activities and critical occupations are currently being used by the Department of Defense in considering delay in the calling up of reservists and members of the National Guard.

**BEEF  
HOG  
SHEEP**

**CASINGS**

**THE  
CASING HOUSE**

Our 69<sup>th</sup> Year

**BERTH. LEVI & Co. Inc.**

- CHICAGO
- NEW YORK
- LONDON
- BUENOS AIRES
- WELLINGTON
- SYDNEY

Handle Your Materials  
with  
load-floating  
cost-cutting



**Trucks**

More stuff handled with less effort and cost when your plant is equipped with Colson trucks. Hand trucks, barrel and drum trucks, platform trucks, dish trucks, Lift-Jack Systems, dollies, wheels and casters—all designed for ease of movement, floor saving, extra durability. Less "push" means popularity with workers, profits for you. Write us or consult your phone book for the local Colson office.

**WRITE TODAY  
FOR FREE  
56 PAGE  
CATALOG**



Colson Drum Truck model #6085-65, has ballbearing 10" double steel disc type wheels, demountable cushion rubber tires, rugged lightweight tubular steel frame. Chimb hook locks semi-automatically.

**THE COLSON CORPORATION**

ELYRIA, OHIO

CASTERS • LIFT JACK SYSTEMS • INDUSTRIAL TRUCKS

# Important

## Dates on Your Meat Calendar...

### *And don't forget the Annual Meeting in September!*

**September 29 through October 3.** Forty-fifth Annual Meeting of the American Meat Institute, at the Palmer House, Chicago. This promises to be one of the most timely, most interesting, and most informative meetings ever held by the Institute. All who can do so are urged to attend.

### September 20 through October National advertising on beef

**LOOK MAGAZINE**—October 10 issue, out September 26. Two pages facing, full color.

**GOOD HOUSEKEEPING**—October issue, out September 20. One page, full color.

**LADIES' HOME JOURNAL**—October issue, out September 29. One page, full color.

### October 20 through November

*Advertising on bacon in a Real American Breakfast*

**LIFE MAGAZINE**—October 30 issue, out October 27. Four succeeding full-color pages.

**LOOK MAGAZINE**—November 21 issue, out November 7. Four succeeding full-color pages.

**GOOD HOUSEKEEPING**—November issue, out October 20. One page, full color.

**LADIES' HOME JOURNAL**—November issue, out October 27. One page, full color.

### AMERICAN MEAT INSTITUTE

Headquarters, Chicago

Members throughout the U. S.

# HEEKIN

## CANS *for* MEAT PRODUCTS

**P**ACK your meat products, lard or shortening in a Heekin lithographed or plain metal can. Heekin

offers you a complete can line in all sizes... plus the close personal service of Heekin Food Research experts.



THE HEEKIN CAN CO., CINCINNATI 2, OHIO

# Inspected Meat Output Up 5%; All Species Except Sheep Show Gains

FEDERALLY inspected meat production during the week ended September 2 totaled 295,000,000 lbs., the United States Department of Agriculture reported this week. A general increase in slaughter of all species brought the total production up 5 per cent above the 282,000,000 lbs. of the

compared with 103,000 a week earlier and 120,000 last year. The output of inspected veal for the three weeks under comparison was 14,700,000, 13,600,000 and 16,500,000 lbs., respectively.

Hog slaughter of 849,000 head moved 8 per cent above the 786,000 for the preceding week and 5 per cent above 805,-

last year. Production of lamb and mutton for the three weeks amounted to 10,700,000, 10,000,000 and 11,900,000 lbs., respectively.

## U.S. Agricultural Exports Dropped 21% In 1949-1950 Year

United States exports of agricultural products during 1949-50 (July-June) were valued at \$3,011,547,000, compared with \$3,829,431,000 during 1948-49, a reduction of 21 per cent. The value of the nation's exports of all commodities, both agricultural and non-agricultural, amounted to \$10,106,512,000 during the past fiscal year, compared with \$12,662,486,000 during the preceding year, a reduction of 20 per cent. Agricultural products accounted for 30 per cent of the total 1949-50 exports, the same percentage as the previous year. On a quantitative basis, the outstanding features of the 1949-50 agricultural exports, compared with those for 1948-49, included large increases in exports of pork, lard, tallow and soybean oil, while there were substantial reductions in exports of horse meat.

United States imports of agricultural products during 1949-50 were valued at \$3,175,945,000 compared with \$3,000,768,000 during 1948-49, an increase of 6 per cent. The nation's imports of all commodities amounted in value to \$7,022,257,000 during 1949-50, compared with \$6,971,608,000 during the preceding year, an increase of less than 1 per cent. Agricultural products constituted 45 per cent of the value of 1949-50 imports, compared with 43 per cent in 1948-49. Among the items heading the list of imports was hides and skins, which showed a large increase compared with a year earlier. On the other hand, imports of canned and corned beef showed a substantial reduction.

The quantities of meat, meat products and by-products exported and imported were reported by the U.S. Department of Agriculture as follows:

	1948-49 lbs.	1949-50 lbs.
<b>EXPORTS (domestic)—</b>		
Beef and veal, total <sup>1</sup> .....	16,923,000	19,207,000
Pork, total <sup>1</sup> .....	43,421,000	56,548,000
Lard (including neutral).....	488,855,000	543,391,000
Tallow, edible and inedible.....	259,936,000	379,851,000
<b>IMPORTS—</b>		
Cattle, dutiable (head).....	512,000	482,000
Cattle, free, for breeding (head).....	30,000	23,000
Hides and skins (lbs.).....	157,881,000	226,780,000
Beef, canned, including corned (lbs.).....	116,178,000	85,866,000

The value of the above exports and imports was listed as follows:

	1948-49 dollars	1949-50 dollars
<b>EXPORTS (domestic)—</b>		
Beef and veal.....	6,281,000	6,495,000
Pork.....	15,311,000	16,498,000
Lard (including neutral).....	85,957,000	68,259,000
Tallow, edible and inedible.....	29,017,000	29,406,000
<b>IMPORTS—</b>		
Cattle, dutiable.....	78,415,000	66,367,000
Cattle, free (for breeding).....	7,828,000	6,428,000
Hides and skins.....	72,365,000	85,124,000
Beef, canned, including corned.....	37,715,900	27,823,000

<sup>1</sup>Product weight.

## ESTIMATED FEDERALLY INSPECTED SLAUGHTER AND MEAT PRODUCTION<sup>1</sup>

Week Ended	Beef		Veal		Pork (excl. lard)		Lamb and mutton		Total meat
	Number	Prod.	Number	Prod.	Number	Prod.	Number	Prod.	
	1,000	mil. lb.	1,000	mil. lb.	1,000	mil. lb.	1,000	mil. lb.	mil. lb.
Sept. 2, 1950.....	281	149.8	111	14.7	849	119.7	244	10.7	294.9
Aug. 26, 1950.....	285	141.5	103	13.6	786	116.8	228	10.0	281.7
Sept. 3, 1949.....	284	147.7	120	16.5	805	111.2	276	11.9	287.5

### AVERAGE WEIGHTS (LBS.)

Week Ended	Cattle		Calves		Hogs		Sheep & lambs		LARD PROD.	
	Live	Dressed	Live	Dressed	Live	Dressed	Live	Dressed	Per 100 lbs.	Total mil. lbs.
Aug. 26, 1950.....	971	533	239	132	251	141	94	44	14.0	29.7
Aug. 19, 1950.....	972	535	239	132	262	148	93	43	14.6	28.8
Sept. 3, 1950.....	958	520	248	138	246	138	91	43	14.1	28.0

<sup>1</sup>1950 production is based on the estimated number slaughtered for the current week and average weights of the preceding week.

preceding week, and 3 per cent above the 287,000,000 lbs. recorded last year.

Cattle slaughter, totaling 281,000 head, was 6 per cent more than the 265,000 for the preceding week, but 1 per cent less than the 284,000 for the same week last year. Beef production advanced to 150,000,000 lbs., compared with 142,000,000 for the preceding week and 148,000,000 in 1949.

Calf slaughter totaled 111,000 head,

100 in the same week a year earlier.

Production of pork amounted to 120,000,000 lbs., a gain over the 116,000,000 lb. output for the preceding week and 111,000,000 last year. Lard production was 29,700,000 lbs. compared with 28,600,000 the previous week and 28,000,000 last year.

Sheep and lamb slaughter was 224,000 head, down from the 233,000 head killed in the preceding week and 276,000

## HOG MARGINS IMPROVE FOR THIRD CONSECUTIVE WEEK

(Chicago costs and credits, first three days of week.)

The sharp cut in hog costs was reflected by improved hog cutting margins. The cost of light hogs lowered \$2 from the previous week; others were down \$1.50 to 1.75. Light and heavy hog margins improved about 60 points. Mediums remained about the same.

This test is computed for illustrative purposes only. Each packer should figure his own test, using actual costs, credits, yields and realizations. The values reported here are based on available Chicago market figures for the first three days of the week.

—180-220 lbs.—					—220-240 lbs.—					—240-270 lbs.—				
Value					Value					Value				
Pct. live wt.	Price per lb.	Per cwt. alive	Per cwt. sn. yield		Pct. live wt.	Price per lb.	Per cwt. alive	Per cwt. sn. yield		Pct. live wt.	Price per lb.	Per cwt. alive	Per cwt. sn. yield	
Skinned hams.....	12.5	48.4	\$ 6.05	\$ 8.77	12.5	48.6	\$ 6.07	\$ 8.00	12.9	48.6	\$ 6.26	\$ 8.80		
Picnics.....	5.6	30.5	2.94	2.97	5.4	36.0	1.93	2.77	5.3	35.5	1.87	2.63		
Boston butts.....	4.2	48.3	1.81	2.55	4.1	42.5	1.73	2.47	4.1	41.4	1.70	2.36		
Loins (blade in).....	10.1	48.3	4.88	7.06	9.8	47.5	4.65	6.60	9.7	48.2	4.67	6.46		
Lean cuts.....			\$14.78	\$21.35			\$14.38	\$20.44			\$14.50	\$20.25		
Bellies, S. P.....	11.0	37.5	4.13	5.97	9.5	37.0	3.52	5.01	3.9	31.7	1.23	1.74		
Bellies, D. S.....					2.1	24.3	.51	.73	8.5	24.3	2.06	2.62		
Fat backs.....					3.2	11.8	.36	.43	4.0	12.0	.23	.77		
Plates and joints.....	2.9	18.6	.47	.70	3.0	16.6	.50	.71	3.4	16.6	.55	.80		
Raw leaf.....	2.2	18.5	.30	.43	2.2	13.5	.39	.43	2.2	13.5	.39	.42		
P. S. lard, rend. wt.....	13.7	14.4	1.96	2.87	12.2	14.4	1.76	2.40	10.1	14.4	1.44	2.09		
Fat cuts & lard.....			\$ 6.96	\$ 9.97			\$ 6.97	\$ 9.80			\$ 6.11	\$ 8.74		
Spareribs.....	1.6	35.4	.60	.88	1.6	27.6	.44	.63	1.6	18.5	.30	.41		
Regular trimmings.....	3.2	32.1	1.02	1.51	2.9	32.1	.83	1.35	2.8	32.1	.90	1.32		
Feet, tails, etc.....	2.0	10.9	.22	.32	2.0	10.9	.22	.31	2.0	10.9	.22	.32		
Offal & miscel.....			1.00	1.45			1.00	1.42			1.00	1.42		
Total yield & value.....	69.0		\$24.48	\$35.48	70.5		\$23.94	\$33.95	71.0		\$23.05	\$32.46		
Cost of hogs.....			Per cwt. alive		Per cwt. alive		Per cwt. alive		Per cwt. alive		Per cwt. alive			
Condemnation loss.....			.11		.12		.12		.12		.12			
Handling and overhead.....			1.03		.90		.81		.81		.81			
TOTAL COST PER CWT.....			\$23.94	\$34.26	\$24.52		\$34.78		\$24.48		\$34.41			
TOTAL VALUE.....			\$24.48	35.48	\$23.94		33.95		23.05		32.46			
Cutting margin.....			—\$.84	—\$1.22	—\$.56		—\$.83		—\$1.35		—\$1.95			
Margin last week.....			—\$.27	—\$.30	—\$.56		—\$.80		—2.03		—2.85			

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## WHOLESALE FRESH MEATS CARCASS BEEF (L.C.L. prices) Sept. 6, 1950

### WHOLESALE FRESH MEATS CARCASS BEEF (L.C.L. prices)

Native steers—per lb.  
Choice, 600/800 . . . 48¢  
Good, 500/700 . . . 48¢  
Good, 700/800 . . . 48¢  
Commercial 500/700 . . . 46½¢

Cows, 500/800 . . . 39¢  
Can. & Out. cows, north, 350/up . . . 38¢  
Bologna bulls, 600/up . . . 41¢

**STEER BEEF CUTS**  
500/800 lb. Carcasses  
(L.C.L. prices)

Choice:  
Hinds & ribs . . . 55¢  
Hindquarters . . . 54¢  
Rounds . . . 49¢  
Loins, trimmed . . . 78¢  
Loins & ribs (sets) . . . 72¢  
Forequarters . . . 43¢  
Backs . . . 46¢  
Chucks, square cut . . . 46¢  
Ribs . . . 62¢  
Briskets . . . 42¢  
Navels . . . 25¢

Good:  
Hinds & ribs . . . 54¢  
Hindquarters . . . 52¢  
Rounds . . . 48¢  
Loins, trimmed . . . 72¢  
Loins & ribs (sets) . . . 68¢  
Forequarters . . . 42¢  
Backs . . . 44¢  
Chucks, square cut . . . 44¢  
Ribs . . . 54¢  
Briskets . . . 40¢  
Navels . . . 23¢  
Plates . . . 20¢  
Hind shanks . . . 23¢  
Fore shanks . . . 30¢  
Bull tenderloins, 5/up . . . 1.05  
Cow tenderloins, 5/up . . . 1.05

**BEEF PRODUCTS**  
(L.C.L. prices)

Tongues, No. 1, 8/up, fresh or frozen . . . 31¢  
Tongues, No. 2, 8/up, fresh or frozen . . . 24¢  
Brains . . . 7¢  
Hearts . . . 7¢  
Livers, selected . . . 37¢  
Livers, regular . . . 37¢  
Tripe, scalded . . . 13½¢  
Tripe, cooked . . . 18½¢  
Kidneys . . . 12¢  
Lips, scalded . . . 22¢  
Lips, unscalded . . . 18¢  
Lungs . . . 10½¢  
Melts . . . 10½¢  
Udders . . . 8¢

**BEEF HAM SETS**  
(L.C.L. prices)

Kauckies, 8 lbs. up, bone in . . . 54¢  
Insides, 12 lbs. up . . . 54¢  
Outsides, 8 lbs. up . . . 54½¢

**FANCY MEATS**  
(L.C.L. prices)

Beef tongues, corned . . . 38¢  
Veal breads, under 6 oz. . . 72¢  
6 to 12 oz. . . 74¢  
12 oz. up . . . 83¢  
Calf tongues . . . 23¢  
Lamb fries . . . 80¢  
Ox tails, under ½ lb. . . 14½¢  
Over ½ lb. . . 14½¢

**WHOLESALE SMOKED MEATS**  
(L.C.L. prices)

Hams, skinned, 14/18 lbs., wrapped . . . 57½¢  
Hams, skinned, 14/18 lbs., ready-to-eat, wrapped . . . 59½¢  
Hams, skinned, 16/18 lbs., wrapped . . . 57½¢  
Hams, skinned, 16/18 lbs., ready-to-eat, wrapped . . . 59½¢  
Bacon, fancy trimmed, brisket off, 8/10 lbs., wrapped . . . 52¢  
Bacon, fancy square cut, seedless, 12/14 lbs., wrapped . . . 48¢  
Bacon, No. 1 sliced, 1-lb., open-faced layers . . . 55¢

**CALF & VEAL—HIDE OFF**  
Carcasses  
(L.C.L. prices)

Choice, 80/150 . . . 40¢  
Choice, under 200 lbs. . . 47¢  
Good, 80/150 . . . 43¢  
Good, under 200 lbs. . . 43¢  
Commercial, 80/150 . . . 43¢  
Commercial, under 200 lbs. . . 42¢  
Utility, all weights . . . 38¢

### FRESH PORK AND PORK PRODUCTS (L.C.L. prices)

Hams, skinned, 10/16 lbs. . . 40¢  
Pork loins, regular, under 12 lbs. . . 50¢  
Pork loins, boned, 60 . . . 61¢  
Shoulders, skinned, bone in, under 16 lbs. . . 40½¢  
Picnics, 4/6 lbs. . . 37½¢  
Picnics, 6/8 lbs. . . 37½¢  
Boston butts, 4/8 . . . 45¢  
Boneless butts, c.t., 2/4 . . . 51¢  
Tenderloins . . . 82¢  
Neck bones . . . 15¢  
Livers . . . 24½¢  
Kidneys . . . 15½¢  
Brains, 10 lb. pails . . . 19¢  
Ears . . . 7½¢  
Snouts, lean in . . . 10½¢  
Feet, front . . . 7¢

**CARCASS SPRING LAMBS**  
(L.C.L. prices)

Choice, 40/50 . . . 53¢  
Good, 40/50 . . . 52¢  
Commercial, all weights . . . 48¢

**CARCASS MUTTON**  
(L.C.L. prices)

Good, 70/down . . . 28¢  
Commercial, 70/down . . . 27¢  
Utility, 70/down . . . 26¢

**SAUSAGE MATERIALS—FRESH**  
(L.C.L. prices)

Pork trim., reg. . . 33¢  
Pork trim., guar. 50% lean . . . 34¢  
Pork trim., spec. . . 31¢  
85% lean . . . 32¢  
Pork trim., ex. 95% lean . . . 32½¢  
Pork cheek meat, trmd. . . 41½¢  
Pork tongues, c.t., bone in . . . 28¢  
Bull meat, boneless . . . 53½¢  
Bon's cow meat, f.c., C.C.50 . . . 50½¢  
Cow chucks, boneless . . . 51½¢  
Beef trimmings, 85-90% . . . 46¢  
Beef head meat . . . 41¢  
Beef cheek meat, trmd. . . 41¢  
Shank meat . . . 32¢  
Veal trimmings, bon's . . . 50¢

**SAUSAGE CASINGS**  
(F. O. B. Chicago)  
(L.C.L. prices quoted to manufacturers of sausage.)

Beef casings:  
Domestic rounds, 1½ to 1¼ in., 180 pack . . . 55¢  
Domestic rounds, over 1¼ in., 140 pack . . . 50¢  
Export rounds, wide, over 1¼ in. . . 1.50¢  
Export rounds, medium, 1½ to 1¼ in. . . 1.00¢  
Export rounds, narrow, 1 in. under . . . 1.00¢  
No. 1 weasands, 24 in. up to 14 in. . . 1.15¢  
No. 1 weasands, 22 in. up to 8 in. . . 8¢  
No. 2 weasands . . . 5¢  
Middles, sewing, 1½ in. . . 1.00¢  
Middles, select, wide, 2½ in. . . 1.20¢  
Middles, select, extra, 2½ in. . . 1.80¢  
Middles, select, extra, 2½ in. & up . . . 2.30¢  
Beef bungs, export No. 1 . . . 28¢  
Beef bungs, domestic . . . 25¢  
Dried or salted bladders, per piece:  
12-15 in. wide, flat . . . 23¢  
10-12 in. wide, flat . . . 14¢  
8-10 in. wide, flat . . . 5¢

Pork casings:  
Extra narrow, 29 mm. & dn. . . 3.75¢  
Narrow, mediums, 29 to 32 mm. . . 3.75¢  
Medium, 32 to 35 mm. . . 3.90¢  
Spec. medium, 35 to 38 mm. . . 2.25¢  
Wide, 38 to 43 mm. . . 2.05¢  
Export bungs, 34 in. cut . . . 2.25¢  
Large prime bungs, 34 in. cut . . . 17¢  
Medium prime bungs, 34 in. cut . . . 10¢  
Small prime bungs . . . 9¢  
Middles, per set, cap off . . . 7¢

**DRY SAUSAGE**  
(L.C.L. prices)

Cervelat, ch. hog bungs . . . 96¢  
Thuringer . . . 96¢  
Farmer . . . 96¢  
Holsteiner . . . 96¢  
B. C. Salami . . . 91¢  
B. O. Salami, new con. . . 92¢  
Genoa style salami, ch. . . 96¢  
Pepperoni . . . 94¢  
Mortadella, new condition . . . 62¢  
Italian style hams . . . 79¢  
Cappicola (cooked) . . . 81¢

# DOMESTIC SAUSAGE

(L.c.l. prices)

Fork sausage, hog casings.52½ @56	
Pork sausage, bulk.....49	
Frankfurters, sheep casing.54 @58½	
Frankfurters, hog casings.....56½	
Frankfurters, skinless...50 @52½	
Bologna.....46 @51	
Bologna, artificial casing..47 @49	
Smoked liver, hog bung..46 @49	
New Eng. lunch, specialty.63 @66	
Minced luncheon spec., ch.54 @58	
Tongue and blood.....39 @49	
Blood sausage.....33	
Souse.....33	
Polish sausage, fresh.....42 @58	
Polish sausage, smoked...50 @57	

# SPICES

(Basis Chgo., orig. bbls., bags, bales).

	Whole	Ground
Allspice, prime...30	34	
Resifted.....32	36	
Chili powder.....37		
Chili pepper.....36 @39		
Cloves, Zanzibar.....41	45	
Ginger, Jam., unbl.....78	84	
Ginger, African.....85	87	
Cochin.....		
Mace, fcy. Banda.....		
East Indies.....1.95		
West Indies.....1.85		
Mustard, sour, fcy.....30		
No. 1.....26		
West India.....		
Nutmeg.....65		
Paprika, Spanish...48 @64		
Pepper, Cayenne.....72		
Red, No. 1.....62		
Pepper, Packers.....2.75	4.20	
Pepper, white.....3.60	3.78	
Malabar.....2.75	3.10	
Black Lampung.....2.75	3.10	

# SEEDS AND HERBS

(L.c.l. prices)

	Ground	Whole for Haus.
Caraway seed.....34	39	
Cumin seed.....36	33	
Mustard sd., fcy.....21		
Yel. American.....19		
Marjoram, Chilean.....		
Oregano.....27	33	
Coriander, Morocco.....		
Natural No. 1.....39	44	
Marjoram, French.....61	67	
Sage Dalmation.....		
No. 1.....1.46	1.58	

# CURING MATERIALS

	Cwt.
Nitrite of soda, in 425-lb. bbls., del., or f.o.b. Chicago..\$ 9.39	
Saltpeter, n. ton, f.o.b. N. Y.:	
Dbl. refined gran.....11.00	
Small crystals.....14.40	
Medium crystals.....15.40	
Pure rfd., gran. nitrate of soda.....5.25	
Pure rfd. powdered nitrate of soda.....unquoted	
Salt, in min. car. of 60,000 lbs. only, paper sacked f.o.b. Chgo.	
Granulated.....Per ton \$21.40	
Medium.....27.50	
Rock, bulk, 40 ton cars, Detroit.....11.40	
Sugar—	
Raw, 96 basis, f.o.b. New Orleans.....6.25	
Refined standard cane gran., basis.....8.25	
Refined standard beet gran., basis.....8.06	
Packers' curing sugar, 250 lb. bags, f.o.b. Reserve, La., less 2%.....8.45	
Dextrose, per cwt. in paper bags, Chicago.....7.40	

# PACIFIC COAST WHOLESALE MEAT PRICES

	Los Angeles September 6	San Francisco September 6	No. Portland September 6
<b>FRESH BEEF: (Carcass)</b>			
<b>STEER</b>			
Good:			
500-600 lbs. ....	\$47.00@49.00	\$49.00@50.00	\$51.00@52.00
600-700 lbs. ....	46.50@48.00	48.00@49.00	49.00@50.00
Commercial:			
350-600 lbs. ....	45.00@47.00	47.00@48.00	47.00@49.00
Utility:			
350-600 lbs. ....	40.00@43.00	43.00@45.00	43.00@45.00
<b>COW:</b>			
Commercial, all wts. .	39.00@41.00	42.00@44.00	40.00@42.00
Cutter, all wts. ....	37.00@38.00	39.00@39.00	37.00@38.00
<b>FRESH CALF:</b> (Skin-Off)			
Good:			
200 lbs. down .....	49.00@51.00	48.00@49.00	46.00@48.00
Commercial:			
200 lbs. down .....	46.00@47.00	42.00@44.00	41.00@42.00
<b>SPRING LAMB (Carcass):</b>			
Choice:			
40-50 lbs. ....	50.00@51.00	49.00@50.00	48.00@49.00
50-60 lbs. ....	49.00@50.00	48.00@49.00	47.00@48.00
Good:			
40-50 lbs. ....	50.00@51.00	48.00@50.00	48.00@49.00
50-60 lbs. ....	49.00@50.00	47.00@48.00	47.00@49.00
Commercial, all wts. .	49.00@50.00	44.00@47.00	42.00@45.00
Utility, all wts. ....		38.00@44.00	39.00@40.00
<b>MUTTON (EWE):</b>			
Good, 70 lbs. dn. ....	29.00@32.00	28.00@30.00	25.00@27.00
Commercial, 70 lbs. dn.	29.00@32.00	25.00@28.00	23.00@24.00
<b>FRESH PORK CARCASSES: (Packer Style)</b> (Whipper Style) (Shipper Style)			
80-120 lbs. ....	39.00@41.00	39.00@40.00	
120-160 lbs. ....	39.00@41.00	37.00@39.00	37.00@38.00
<b>FRESH PORK CUTS NO. 1:</b>			
<b>LOINS:</b>			
8-10 lbs. ....	59.00@62.00	66.00@68.00	62.00@64.00
10-12 lbs. ....	59.00@62.00	64.00@66.00	62.00@64.00
12-16 lbs. ....	58.00@60.00	62.00@64.00	58.00@59.00
<b>PICNICS:</b>			
4-8 lbs. ....		42.00@44.00	
<b>PORK CUTS NO. 1:</b>			
<b>HAM, skinned:</b> (Smoked) (Smoked) (Smoked)			
12-16 lbs. ....	57.00@62.00	60.00@62.00	61.00@63.00
16-20 lbs. ....	54.00@62.00	58.00@60.00	59.00@61.00
<b>BACON, "Dry Cure" No. 1:</b>			
6-8 lbs. ....	50.00@56.00	54.00@58.00	52.00@54.00
8-10 lbs. ....	48.00@52.00	52.00@54.00	48.00@52.00
10-12 lbs. ....	48.00@52.00		48.00@52.00
<b>LARD, Refined:</b>			
Tierces .....	18.00@19.00		21.00@22.00
50 lb. cartons & cans..	18.50@20.00	20.00@21.00	
1 lb. cartons .....	19.00@20.50	21.00@21.50	21.50@22.50



# SAUSAGE-FRANK'S BOXES

- Prompt Delivery
- 2-Piece, Corner Lock Style—9 Stock Sizes
- Heavy "Super White" Board
- Send for price list "B"
- Paraffined — Plain — With or Without Holes

**Mohr Sales Company** 7450 S. Stony Island Ave. Chicago 49, Ill.

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Bags?**

ONE OF THE

**LARGEST PACKERS\***  
**SWITCHES TO**  
*Kennedy*  
**for NEARLY 20% SAVING!**

Every penny pared from packaging-shipping costs is mighty important these days. That's why *Kennedy Beef Bags* are becoming so widely used throughout the meat packing industry.

Made of waxed Kraft paper, *Kennedy* front quarter and hind quarter bags are easy to apply and give ample protection during shipment. Covered with stockinettes, they fit snugly and resist tearing and abrasion. Best of all, they are much lower in cost... as evidenced by the experience of one of the largest packers \*(name on request) who switched to *Kennedy Bags* for as much as 20% savings! You, too, can benefit from these lower costs. Ask us to show you proof.

SAMPLES ON REQUEST... ORDER TODAY

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**LINK-BELT**  
Does the Whole Job



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Flighting to Drive, from One  
Responsible Manufacturer**

Screw Conveyor has many advantages for handling a wide variety of bulk materials. It is compact, simple, efficient, easy to install, and operating costs are low. Stock service on popular sizes. Contact our nearest office for an unbiased recommendation.

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**ALL  
SOLVAY**



*Nitrite of Soda*  
**is U.S.P.**

**SOLVAY SALES DIVISION**  
ALLIED CHEMICAL & DYE CORPORATION  
40 Rector Street, New York 6, N. Y.

**CHICAGO PROVISION MARKETS**

From The National Provisioner Daily Market Service

**CASH PRICES**

F.O.B. CHICAGO OR CHICAGO BASIS		PICKNICK		S.P.	
THURSDAY, SEPTEMBER 7, 1950		Fresh or F.F.A.		Cured	
<b>REGULAR HAMS</b>		4-6	36 1/2	36 1/2	
Fresh or Frozen		4-8 range	36	35 1/2	
8-10	45 1/2	6-8	35 1/2	35 1/2	
10-12	45 1/2	8-10	35 1/2	35 1/2	
12-14	45 1/2	10-12	35 1/2	35 1/2	
14-16	45 1/2	12-14	35 1/2	35 1/2	
<b>BOILING HAMS</b>		8-up, No. 2's	35 1/2		
Fresh or Frozen		inc.	35 1/2		
16-18	45 1/2	<b>BELLIES</b>			
18-20	44 1/2	Fresh or Frozen			
20-22	42 1/2	6-8	38	38	
<b>SKINNED HAM</b>		8-10	37 1/2	38 1/2	
Fresh or F.F.A.		10-12	37 1/2	38 1/2	
10-12	47 1/2	12-14	37	38	
12-14	48	14-16	34 1/2 @ 34 1/2	36	
14-16	48	16-18	31 1/2 @ 31 1/2	32 1/2	
16-18	48	18-20	30 1/2 @ 30 1/2	31 1/2	
18-20	47	<b>GR. AMN. D.S.</b>			
20-22	45 1/2	BEL. BELLIES			
22-24	44 1/2	Clear			
24-26	44 1/2	18-20	27 1/2	25 @ 25 1/2	
26-28	42 1/2 @ 43	20-25	27 1/2	25	
28-up, No. 2's	42 1/2 @ 43	25-30	23 1/2 @ 24	22 1/2	
inc.	42 1/2 @ 43	30-35	22 1/2	21 @ 21 1/2	
<b>OTHER D.S. MEATS</b>		35-40	21 1/2	20 1/2 @ 20 1/2	
Fresh or Frozen		40-50	19 1/2	19 1/2	
Regular plates	16 n	<b>FAT BACKS</b>			
Clear plates	12 n	Green or Frozen			
Square joints	22 1/2 @ 23	6-8	12 1/2	12 1/2	
W. P. joints	19 @ 19 1/2	8-10	12 1/2	13	
S. P. joints	19	10-12	13	13 1/2	
	19	12-14	13	14	
	19	14-16	13	14 1/2	
	19	16-18	14	14 1/2	
	19	18-20	14	14 1/2	
	19	20-25	14	14 1/2	

**LARD FUTURES PRICES**

MONDAY, SEPTEMBER 4, 1950

HOLIDAY, MARKET CLOSED

TUESDAY, SEPTEMBER 5, 1950

Open	High	Low	Close
Sept. 14.50	14.67 1/2	14.50	14.55b
Oct. 14.60	14.75	14.57 1/2	14.62 1/2b
Nov. 14.45	14.67 1/2	14.45	14.55
Dec. 14.92 1/2	15.10	14.87 1/2	14.97 1/2a
Jan. 14.80	15.02 1/2	14.80	14.92 1/2a
Mar. ....	....	....	14.95b

Sales: 8,840,000 lbs.

Open interest at close Fri., Sept. 1st: Sept. 394, Oct. 473, Nov. 445, Dec. 540, Jan. 196 and Mar. one lot.

WEDNESDAY, SEPTEMBER 6, 1950

Sept.	Oct.	Nov.	Dec.	Jan.	Mar.
14.77	14.90	14.75	14.75b		
14.65	14.85	14.65	14.75		
14.62	14.80	14.62	14.75		
14.95	15.30	14.95	15.22b		
15.05	15.20	15.05	15.20b		
Mar. ....	....	....	15.00b		

Sales: 8,560,000 lbs.

Open interest at close Tues., Sept. 5th: Sept. 370, Oct. 469, Nov. 437, Dec. 538, Jan. 200 and Mar. one lot.

THURSDAY, SEPTEMBER 7, 1950

Sept.	Oct.	Nov.	Dec.	Jan.	Mar.
14.72 1/2	14.72 1/2	14.52 1/2	14.55b		
14.72 1/2	14.72 1/2	14.55	14.60		
14.70	14.70	14.55	14.55b		
15.15	15.15	14.95	15.00		
15.10	15.10	14.95	14.95		
Mar. ....	....	....	15.05		

Sales: 5,120,000 lbs.

Open interest at close Sat., Sept. 2nd: Sept. 384, Oct. 464, Nov. 449, Dec. 538, Jan. 197, Mar. one; at close Wed., Sept. 6th: Sept. 357, Oct. 468, Nov. 436, Dec. 601, Jan. 196 and Mar. one lot.

FRIDAY, SEPTEMBER 8, 1950

Sept.	Oct.	Nov.	Dec.	Jan.	Mar.
14.75	14.85	14.70	14.75b		
14.60	14.95	14.60	14.75b		
14.55	14.90	14.55	14.75		
14.95	15.30	14.92 1/2	15.12 1/2b		
15.15	15.15	15.07 1/2	15.07 1/2		
15.10	15.32 1/2	15.10	15.32 1/2		

Sales: About 5,500,000 lbs.

Open interest at close Thurs., Sept. 7th: Sept. 345, Oct. 465, Nov. 433, Dec. 630, Jan. 203 and Mar. 1 lot.

**WEEK'S LARD PRICES**

P.S. Lard	P.S. Lard	Raw
Tierces	Loose	Leaf
Sept. 2	14.50n	14.37 1/2a
Sept. 4	Holiday, Market Closed	
Sept. 5	14.62 1/2n	14.37 1/2n
Sept. 6	14.75b	14.37 1/2b
Sept. 7	14.62 1/2n	14.50
Sept. 8	14.75n	14.75

**FATS-OILS EXPORTS**

U. S. fats and oils exports during June were reported as follows:

Commodity	June 1950	June 1949
Soybeans, bu...	164,000	1,601,000
Soybean oil:		
Refined, lbs.	5,725,000	26,165,000
Crude, lbs.	16,241,000	6,374,000
Coconut oil:		
Refined, lbs.	403,000	258,000
Crude, lbs.	434,000	592,000
Cottonseed oil:		
Refined, lbs.	2,347,000	3,386,000
Crude, lbs.	4,455,000	5,256,000
Flaxseed, bu...	225,000	136,000
Linseed oil, lbs.	123,000	323,000
Peanuts:		
Shelled, lbs.	34,000	37,445,000
Unshelled, lbs.	25,000	527,000
Peanut oil:		
Refined, lbs.	491,000	5,070,000
Crude, lbs.	1,215,000	3,907,000
Corn oil:		
Refined, lbs.	150,000	81,000
Crude, lbs.	2,000	157,000
Vegetable tallow and wax, lbs.	138,000	181,000
Fatty vegetable acids, lbs.	5,336,000	4,248,000
Oleomargarine, lbs.	150,000	150,000
Cooking fats, lbs.	625,000	1,402,000
Lard, lbs.	38,855,000	76,508,000
Tallow:		
Edible, lbs.	803,000	5,628,000
Inedible, lbs.	54,282,000	36,037,000
Neatsfoot oil...	26,000	72,000
Stearic acid...	480,000	1,514,000
Other animal fats		

**PACKERS' WHOLESALE LARD PRICES**

Refined lard, tierces, f.o.b. Chicago	\$18.50
Refined lard, 50-lb cartons, f.o.b. Chicago	15.75
Kettle rend., tierces, f.o.b. Chicago	19.50
Leaf, kettle rend., tierces, f.o.b. Chicago	19.50
Lard flakes, tierces, f.o.b. Chicago	19.75
Neutral, tierces, f.o.b. Chicago	19.75
Standard Shortening "N. & S."	23.00
Hydrogenated Shortening "N. & S."	24.75

\*Delivered.

# MARKET PRICES

NEW YORK

## WHOLESALE FRESH MEATS

### CARCASS BEEF

(L.c.l. prices)

Choice, 800 lbs./down	40	@50%
Good, 800 lbs./down	47 1/2	@49 1/2
Commercial	500 lbs./down	43 1/2 @46 1/2
Canner & cutter	39	@46
Bologna bulls	45 1/2	@46

### BEEF CUTS

(L.c.l. prices)

Choices:		
Hinds & ribs	54	@60
Rounds, N. Y. flank off	54	@55
Hips, full	59	@63
Top sirloins	62	@65
Short loins, untrimmed	68	@72
Chucks, non-kosher	48	@49
Ribs, 30/40 lbs.	60	@66
Briskets	38	@39
Flanks	23	@24
Good:		
Hinds & ribs	54	@59
Rounds, N. Y. flank off	53	@55
Hips, full	57	@60
Top sirloins	62	@64
Short loins, untrimmed	64	@68
Chucks, non-kosher	48	@49
Ribs, 30/40 lbs.	67	@63
Briskets	38	@39
Flanks	23	@24

### FRESH PORK CUTS

(L.c.l. prices)

Hams, regular, 14/down	48	@49
Hams, skinned, 14/down	50	@51
Picnics, 4/8 lbs.	37	@38 1/2
Bellies, sq. cut, seedless	38 1/2	@39 1/2
8/12 lbs.	46	@47
Spareribs, 3/down	40	@41 1/2
Pork trim, regular	34	@35
Pork trim, ex. lean, 95%	52 1/2	@53
Hams, regular 14/down	54	@56
Hams, skinned, 14/down	54	@56
Shoulders, N. Y. 12/down	39	@41
Picnics, 4/8 lbs.	56	@58
Pork loins, 12/down	50	@52
Spareribs, 4/8 lbs.	46	@48
Pork trim, regular	32	@36

### FANCY MEATS

Veal breads, under 6 oz.	65
6 to 12 oz.	80
12 oz. up	1.00
Beef kidneys	30
Beef livers, selected	78
Lamb fries	55
Oxtails, under 1/2 lb.	16
Oxtails, over 1/2 lb.	35

## WESTERN DRESSED MEATS AT NEW YORK

TUESDAY, SEPTEMBER 5, 1950  
All quotation in dollars per cwt.

### BEEF:

#### STEER:

Choice:		
350-500 lbs.	None	
500-600 lbs.	None	
600-700 lbs.	50.00-50.75	
700-800 lbs.	49.00-50.00	

#### Good:

350-500 lbs.	None	
500-600 lbs.	48.50-49.50	
600-700 lbs.	48.00-49.00	
700-800 lbs.	47.50-48.50	

#### Commercial:

350-600 lbs.	43.75-46.00	
600-700 lbs.	43.75-46.00	

#### Utility:

350-600 lbs.	None	
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#### COW:

Commercial, all wts.	39.50-42.25	
Utility, all wts.	40.00-41.50	
Cutter, all wts.	None	
Canner, all wts.	None	

### VEAL—SKIN OFF:

Choice:		
80-110 lbs.	49.00-52.00	
110-150 lbs.	49.00-52.00	

#### Good:

50-80 lbs.	None	
80-110 lbs.	48.00-49.00	
110-150 lbs.	47.00-49.00	

#### Commercial:

50-80 lbs.	None	
80-110 lbs.	43.00-45.00	
110-150 lbs.	45.00-46.00	
Utility, all wts.	None	

## DRESSED HOGS

(L.c.l. prices)

Hogs, gd. & ch., hd. on, lt. fat in		
100 to 138 lbs.	36	@36 1/4
137 to 153 lbs.	36	@36 1/4
154 to 171 lbs.	36	@36 1/4
172 to 188 lbs.	36	@36 1/4

## LAMBS

(L.c.l. prices)

Choice lambs	55	@62 1/2
Good lambs	54	@62 1/2
Legs, gd. & ch.	62	@65
Hindsaddles, gd. & ch.	62	@67
Loins, gd. & ch.	60	@68

## MUTTON

(L.c.l. prices)

Good, under 70 lbs.	27	@29
Comm., under 70 lbs.	26	@27
Utility, under 70 lbs.	22	@24

## VEAL—SKIN OFF

(L.c.l. prices)

Choice carcass	49	@52
Good carcass	47	@49
Commercial carcass	43	@46
Utility	40	@43

## BUTCHERS' FAT

(L.c.l. prices)

Shop fat	3	@4
Breast fat	4	@5
Edible suet	4 1/2	@5 1/2
Inedible suet	4 1/2	@5 1/2

## CORN-HOG RATIO

The corn-hog ratio at Chicago for barrows and gilts during the week ended September 2, 1950, was 15.9, compared with 16.0 a week earlier and 16.2 during the same week of 1949. For the month of August the ratio was 15.6, compared with 15.1 for July and 16.4 for August, 1949. The August, 1950 ratio was based on No. 3 yellow corn selling for \$1.534 per bu., the July ratio on corn selling for \$1.556 per bu., and the August, 1949 ratio on corn selling at \$1.307 per bu.

## CALF—SKIN OFF:

Choice		
200 lbs. down	None	
200 lbs. up	None	

#### Good:

200 lbs. down	44.00-46.00	
200 lbs. up	43.00-45.00	

#### Commercial:

200 lbs. down	41.00-43.00	
200 lbs. up	41.00-42.00	
Utility, all wts.	None	

## SPRING LAMB:

Choice		
30-40 lbs.	53.00-55.00	
40-45 lbs.	53.00-55.00	
45-50 lbs.	52.00-53.00	
50-60 lbs.	52.00-53.00	

#### Good:

30-40 lbs.	53.00-55.00	
40-45 lbs.	52.00-53.00	
45-50 lbs.	51.00-52.00	
50-60 lbs.	51.00-52.00	
Commercial, all wts.	47.00-50.00	
Utility, all wts.	None	

## MUTTON (EWE): 70 lbs. down

Good	27.00-29.00	
Commercial	26.00-27.00	
Utility	22.00-24.00	

## FRESH PORK CUTS, LOINS NO. 1: (BLADELESS INCL.)

8-10 lbs.	55.00-57.00	
10-12 lbs.	55.00-57.00	
12-16 lbs.	54.00-55.00	
16-20 lbs.	49.00-51.00	

## Butts, Boston Style

4-8 lbs.	47.00-50.00	
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## Hams, Skinned, No. 1:

10-14 lbs.	53.00-55.00	
Spareribs, 3 lbs. down	43.00-45.00	

# Checkweighing is a Vital Cost Control Measure...



## EXACT WEIGHT

Scales in a special sliced bacon operation handling either hand or machine wrapping. John J. Felin pork packing plant, Philadelphia, Penna.

Although packaging operations differ in appearance to fit the product there is one dominant cost and product control method incorporated in every successful packaging operation no matter where it is. That cost control method is checkweighing. Without accurate weights consumer packages (1) lack uniformity (2) you have packaging shrink (3) you handicap profits before sales even start. In volume production what appears to be pound and ton shrink is actually ounce shrink. EXACT WEIGHT SCALES fitted to the product, the production line and speed of operation solve such a problem. Checkweigh the EXACT WEIGHT way. When you stop your fraction-ounce shrink, pound and ton shrink disappears. Write for full details to fit your business.



## EXACT WEIGHT

Scale Model No. 253

—Designed and built exclusively for bacon packaging. Fully corrosion treated and stainless steel platter. Capacity to 3 lbs.

# EXACT WEIGHT SCALES

*Industrial Precision*

## THE EXACT WEIGHT SCALE COMPANY

400 W. Fifth Ave., Columbus 8, Ohio  
2920 Bloor St., W Toronto 18, Canada

# BY-PRODUCTS...FATS AND OILS

## TALLOW AND GREASES

Thursday, September 7, 1950

The tallow and grease market had a firm to higher tone this week, based entirely on dealer, exporter and specialty demand. Continued aggressive demand in export channels with bids of 12c for extra fancy, 11½@11¾c for prime, 10c for special, and 11½c for choice white grease, f.a.s. East, was not entirely satisfied early in the week. Only very light offerings came out.

In the soap industry, large interests continued on the previously established bid levels and apparently were not required to obtain larger supplies by competing with other buyers price-wise. Smaller consuming buyers were in the market principally for undergrades, and paid at higher levels for materials.

The tank car situation continued tight and was a factor in many trades, with exporter and specialty house sales requiring sellers' tanks in most transactions. The inability of sellers to supply tanks in some instances caused materials to be directed into other channels.

Export interest was intensified late Wednesday, with sizable volume of various materials moving at new higher levels. Fancy tallow sold f.a.s. seaboard at 12½c in these trades, prime at 12c, and special at 10½c. Choice white

grease hit a new high of 12½c, delivered East. Domestic buyers also were active and B-white grease sold at 9½c and yellow at 8½c, Chicago.

Thursday afternoon large soap interests re-entered the market actively at radically increased prices and bought large quantities of materials at new levels which are indicated in the following quotations:

**TALLOW:** Thursday's quotations (carlots delivered usual consuming points) were: Edible tallow, 13c; fancy, 12c; choice 11½c; prime, 11¾c; special, 10c; No. 1, 9¾c; No. 3, 9c; No. 2, 8½c.

**GREASES:** Thursday's quotations were: Choice white grease, 11½c; A-white, 11c; B-white, 9¾c; yellow, 9c; house, 8c; brown, 7½c, and brown (25 acid), 7½c.

## EASTERN FERTILIZER MARKET

New York, September 7, 1950

The markets maintained a firm tone with some producers sold ahead at present prices. Cracklings continued to sell at \$2.10, f.o.b., eastern points, and some South American material was offered at \$2.25.

Two cars of dried blood sold at \$9, f.o.b. New York. Fishmeal moved rather slowly although the catch of fish along the Atlantic Coast was reported to be very good.

## FERTILIZER PRICES

BASIS NEW YORK DELIVERY

### Ammoniates

Ammonium sulphate, bulk, per ton, f.o.b.	Production point	\$35.00
Blood, dried 16% per unit of ammonia		9.00
Unground fish scrap, dried, 60% protein nominal f.o.b.		
Fish Factory, per unit		2.15
Soda nitrate, per net ton, bulk, ex-vessel		
Atlantic and Gulf ports		48.00
in 100-lb. bags		51.50
Fertilizer tankage, ground, 10% ammonia, 10% B.P.L., bulk		nominal
Feeding tankage, unground, 10-12% ammonia, bulk, per unit of ammonia		9.00

### Phosphates

Bone meal, steam, 3 and 50 bags, per ton, f.o.b. works	\$60.00
Bone meal, raw 4½% and 50% in bags, per ton, f.o.b. works	65.00
Superphosphate, bulk, f.o.b. Baltimore, 19% per unit	.76

### Dry Rendered Tankage

50% protein, unground, per unit of protein	\$2.10
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## VEGETABLE OILS

Wednesday, September 6, 1950

Crude cottonseed oil, carloads, f.o.b. mills	
Valley	19¼¢
Southeast	19¼¢
Texas	19¢
Corn oil in tanks, f.o.b. mills	18¼¢
Soybean oil, in tanks, f.o.b. mills Midwest	16¼¢
Peanut oil, f.o.b. Southern Mills	21¢
Coconut oil, Pacific Mills	17¢
Cottonseed foots	
Midwest and West Coast	2¼¢@3
East	2¼¢@3

## OLEOMARGARINE

Wednesday, September 6, 1950

Prices f.o.b. Chicago

White domestic vegetable	29
White animal fat	29
Milk churned pastry	28
Water churned pastry	27

## VEGETABLE OILS

Wednesday, September 6, 1950

As the result of poor weather conditions, the harvest of the new crops has been slowed and prices for the oil of these crops are on the upswing. Sharp advances can be expected momentarily, but then, in a few weeks, reductions will probably come just as sharply.

Present product scarcity is already reflected in rising prices, led by cottonseed oil, up ¼c, corn oil and peanut oil, up ½c, and soybean and coconut oil, up ¼c.

The Korean war will undoubtedly encourage the demand for fats and oils in domestic industry; however, the world supply will be little disturbed as Korea is not an active exporter or importer of these products.

**CORN OIL:** Sales at 18½c were reported late last week, with good interest noted on both sides. The buying interest, however, disappeared this week and a nominal market at 18½c resulted.

**SOYBEAN OIL:** This market also displayed good interest and sales on a 16¼ to 16½c range were reported on both Friday and Saturday. On Tuesday sales were reported at 16¼c but only in a limited way. Yet the market quieted after these sales to be quoted nominally at 16¼c.

**COTTONSEED OIL:** Last week sales in the Valley were at 19c, while sales in the Southeast were at 19¼c and at 18½c in Texas. A thin trade was reported this week as cottonseed oil sold for 19¼c in the Valley and 19c in Texas.

New York futures quotations in cottonseed oil for the first four days of the week were as follows:

MONDAY, SEPTEMBER 4, 1950

Holiday—Market Closed.

TUESDAY, SEPTEMBER 5, 1950

Sept.	21.75	22.15	21.75	*22.15	21.62
Oct.	*20.15	20.75	20.25	20.70	20.02
Dec.	19.49	20.00	19.49	20.00	19.35
Jan.					
Mar.	*19.12	19.51	19.25	19.79	19.00
May	19.20	19.60	19.20	19.77	19.15
July	19.08	19.67	19.08	19.67	18.89

Total sales: 441 lots.

WEDNESDAY, SEPTEMBER 6, 1950

Sept.	*22.01	22.40	22.35	*22.60	22.15
Oct.	20.70	20.88	20.70	20.78	20.70
Dec.	20.10	20.30	20.05	20.13	20.00
Jan.					
Mar.	19.65	20.01	19.83	19.86	19.79
May	19.80	19.98	19.78	19.81	19.77
July	19.76	19.83	19.67	19.67	19.67

Total sales: 426 lots.

THURSDAY, SEPTEMBER 7, 1950

Sept.	22.55	22.55	22.25	22.30	22.60
Oct.	20.75	20.75	20.50	20.54	20.78
Dec.	20.05	20.05	19.77	19.90	20.13
Jan.					
Mar.	19.75	19.75	19.50	19.65	19.96
May	19.55	19.73	19.50	19.64	19.81
July	*19.25	19.54	19.35	*19.48	19.67

Total sales: 400 lots.

\*Bid.

**PEANUT OIL:** Sellers were asking 20¼c last week without results. This apparently discouraged them for they later confined their offerings to other oil markets. On Wednesday the market was quoted ¼c higher although there

## BY-PRODUCTS MARKETS

(Chicago, Thursday, September 7, 1950)

### Blood

	Unit	Ammonia
*Unground, per unit of ammonia	\$8.75@9.00	

### Digester Feed Tankage Materials

Wet rendered, unground, loose	
Low test	*\$10.00
High test	9.75
Liquid stick tank cars	4.50

### Packinhouse Feeds

	Carlots,	per ton
50% meat and bone scraps, bulk	\$117.50@125.00	
55% meat scraps, bulk	129.25	
50% feeding tankage, with bone, bulk	140.00	
60% digester tankage, bulk	120.00@125.00	
50% blood meal, bagged	145.00@150.00	
65% special steamed bone meal, bagged	80.00@ 85.00	

### Fertilizer Materials

High grade tankage, ground	
per unit ammonia	\$7.50
Hoof meal, per unit, ammonia	7.00@7.25

### Dry Rendered Tankage

	Per unit	Protein
Cake	\$2.10	
Expeller	2.10	

### Gelatin and Glue Stocks

Calf trimmings (limed)	\$ 1.75@ 2.00
Hide trimmings (green, salted)	1.50
Cattle jaws, skulls and knuckles, per ton	65.00
Pig skin scraps and trim, per lb.	8.00

### Animal Hair

Winter coil dried, per ton	\$ 105.00
Summer coil dried, per ton	*70.00@ 75.00
Cattle switches, per piece	5¼¢@6
Winter processed, gray, lb.	13@13½
Summer processed, gray, lb.	7¼¢@8

\*Quoted delivered basis.

# ANDERSON

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This advertisement appeared in  
NATIONAL PROVISIONER  
on August 24th, 1895



### Only Anderson Makes Expellers

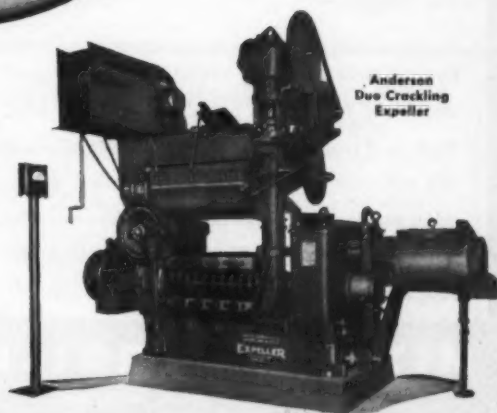
For more than half a century the meat packing and rendering industry and The V. D. Anderson Company have grown up together. At the dawn of this century, Anderson was selling fertilizer dryers and other types of equipment for the rendering field. This experience enabled them to perfect in 1901 the Anderson Crackling Expeller.\* Since then Anderson engineers and crackling executives have worked out many advances in crackling equipment to meet the ever changing requirements of our industry.

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#### THE V. D. ANDERSON CO.

1965 W. 96th Street  
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Anderson  
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Expeller

were no sales to substantiate the advance.

**COCONUT OIL:** Prices continued to advance last week with coconut oil selling for 17c on Tuesday, 17½c on Wednesday, 17¾c on Thursday and as high as 18c over the weekend and on Tuesday of this week. Later the buyers disappeared, as in other markets and a 17c nominal quotation prevailed on Wednesday.

### ARGENTINE FAT EXPORTS

Argentine tallow and cattle-fat exports in the first half of 1950, totaling 51,036,000 lbs., were nearly two and one-half times as great as the 20,868,000 lbs. exported in the first six months of 1949, according to the American Embassy, Buenos Aires. About 75 per cent of the total exported during the first half of 1950 went to European countries with Italy and the United Kingdom together taking over half of the tonnage. Total 1949 exports of tallow and cattle-fat was 78,712,000 lbs., compared with 136,266,000 lbs. in 1948 and the 1935-39 average of 130,480,000 lbs.

Exports of 42,440,000 lbs. of lard from Argentina in the January-June 1950 period, far greater than the abnormally small volume of 3,312,000 lbs. exported in the first half of 1949, exceeded the entire quantities shipped in the calendar years 1948 and 1949 and was two

and one-half times as great as the average annual prewar volume. Virtually all of the 1950 exports went to Europe, with Sweden, Austria and Yugoslavia accounting for more than 80 per cent of the total. Total exports in 1949 were 18,038,000 lbs., compared with 40,448,000 lbs. in 1948 and 17,134,000 lbs. for the five-year average.

### Iowa Gets More Livestock Dollars Than Other States

Iowa led all states in cash sales of meat animals last year, according to a report just issued by the department of information of the National Live Stock and Meat Board. Sales of cattle, hogs and sheep produced on Iowa farms totalled \$1,268,041,000.

Other states numbered among the ten leading states in cash income from meat animals were, in order, together with sale figures, as follows: Illinois, \$717,272,000; Missouri \$487,054,000; Texas, \$486,042,000; Nebraska, \$484,446,000; Minnesota, \$458,542,000; Indiana, \$434,823,000; Kansas, \$404,659,000; Ohio, \$331,437,000; California, \$296,131,000.

The report also points out that total cash sales of meat animals last year for the nation as a whole, aggregated \$8,394,786,000, including cattle and calf sales of \$4,814,324,000, hog sales totalled \$3,225,488,000 and sheep and lamb sales of \$354,974,000.

### Contracts for Research on Fats and Oils Situation

The Department of Agriculture has contracted with John W. McCutcheon, a private industrial consultant in New York city, to make a survey and appraisal of research and research accomplishments over the last 20 years in the field of animal fats and to make recommendations regarding the directions of future research.

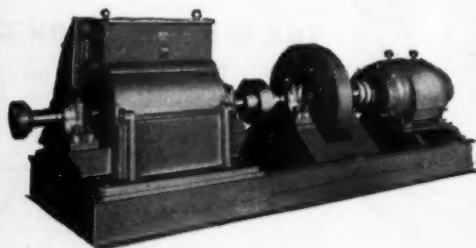
Under the 12-month contract, McCutcheon will interview some 150 industrial and research organizations. The survey is being supervised by the bureau of agricultural and industrial chemistry's eastern regional research laboratory in Philadelphia, and is being financed with RMA funds.

The USDA said that the United States, with a consumption of 10,000,000,000 lbs. and production of about 11,500,000,000 lbs. of fats and oils annually, needs a market for 1,500,000,000 lbs.

### Oil Chemists Meeting

"Alkyl Hydroxyanisoles as Antioxidants," by R. H. Rosenwald and J. A. Chenicek, Universal Oil Products Co., Chicago, will be one of the papers presented at the twenty-fourth Fall meeting of the American Oil Chemists' Society, to be held in San Francisco, September 25 through 29.

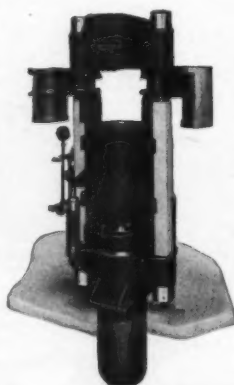
## M&M MEAT GRINDERS



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DRIED BLOOD, TANKAGE  
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STEDMAN FOUNDRY & MACHINE WORKS  
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# HIDES AND SKINS

All hides reach new highs for the year — market active and 1@2c above last sales — volume close to 90,000 and diversified — outside markets all strong — outlook for immediate future continues to be bullish.

## CHICAGO

**PACKER HIDES:** After last week's recovery of losses suffered during the early part of August, the hide market this week moved on from there to new highs for the year. There was some resistance by tanners during the early part of the week to the higher asking prices, but when a sale or two was completed Wednesday at prices 1c@1½c above last sales, other tanners moved in and a heavy trade followed. All business was done at prices steady with the levels established in these first trades.

The market was broad and, with no exceptions, prices were higher. Some comments to the effect that these higher prices cannot continue indefinitely without attracting some government intervention have been heard, but nothing along control lines, with the exception of a little closer check on exports of wet and dry hides, was noted.

As mentioned previously the market was broad and the volume of about 90,000 hides was well divided with the movement of 21,000 light cows the most active. The light cows were followed by branded cows, Colorados, heavy native steers and light native steers in that order. A more specific breakdown of the volume and prices follows:

The trade in light cows covered almost all points with Chicago, St. Paul and Milwaukee at 32½c; Sioux City, Omaha and comparable points at 33c, and St. Louis and Kansas City at 33½c. All prices were a full 1c above last sales. About 15,000 branded cows sold with a few of southwestern origin at 30½c and the balance at 30c. The trade in heavy cows was all done at 32½c and totaled close to 10,000 pieces.

Branded steers sold in straight and mixed sales with the Colorados at 28c

and both the heavy Texas and butts at 29c. The total volume was placed at about 17,000, with the Colorados furnishing the largest part of this figure.

About 10,000 heavy native steers and about 7,000 light native steers sold at 32½c and 33½c, or 1½c above the price levels of last week. A couple of cars of ex-light native steers, in the first trade for some time, sold at 36c. A car of St. Paul bulls sold at 23c. A mixed car of light cows and ex-light native steers, southwest, sold at 38c, f.o.b.

**CALFSKINS:** Once again there was very little to report from this market and again the same conditions of being well sold up and light production were responsible. In the only trade reported during the week, about 4,000 northern calfskins, both light and heavy, and about 1,500 rivers, light and heavy, were sold. The northern lights sold at 80c and 75c was paid for the heavies while the river calf sold at prices just 1c below these.

**WEST COAST:** In trading carried over from last week, steers sold at both 26½c and 26c while cows sold at 28c. This week, as in all hide markets, sales were at levels from 1c@2c above these. The packer market on the coast was quiet with most reports indicating that packers are still sold into the future.

**OUTSIDE SMALL PACKER:** Action in this market was somewhat limited by lack of offerings and, to a lesser degree, by the reluctance of some tanners to go along with the new price increases. As for the price structure, sales were made at levels generally 2c above those of last week and the question now among many traders is how long can this continue before the government effects some type of controls.

Sales in light hides, 40 to 42-lb. average, were made at 32c. A few cars 45 average sold at 31c. Most of the market activity was in the middle weights with several cars 50's being traded with the last sales at 30c. Heavy hides and most

all types of country hides were scarce and trading in these was spotty and generally on an l.c.l. basis. A few cars selected bulls sold early at 17½c. At the close of the week the market for nearly all product was fully steady to stronger.

**SHEEPSKINS:** The picture in sheepskins is still obscure, with product so scarce and demand so good that in reality there is not a true market. If a car of product should become available at the same time a buyer badly needs one, it would be difficult to estimate the moving price.

As the situation stands now, most selling is l.c.l. basis and from appearances is accomplished on wide range. As noted last week, both buyers and sellers are reluctant to mention prices. The consensus of opinion places the No. 1 shearlings between \$4 and \$4.20,

## CHICAGO HIDE QUOTATIONS

	PACKER HIDES		Previous Week	Cor. week, 1949
	Week ended Sept. 7, 1950			
Nat. str.	32½@33½	31	27½	23½@25½
Hy. Tex. str.	29		27½	20½@21
Hy. butt			27½	20½@21
Hy. Col. str.	29		27½	20½@21
Ex-light Tex. str.	34½		32	26½
Brnd'd cows, 30	30½		29	21½@22
Hy. nat. cows	32½	31	31½	23½@24½
Lt. nat. cows	32½@33½	31	32	24½@25½
Nat. bulls	22½@23		21½	17½
Brnd'd bulls	21½@22		20½	16½
Calfskins				
Kips, ....75	@80	70	@80	52½@65
Nor. nat. ..	62½	75	@80	47½
Kips, ....				
Nor. brnd. .	60		60	45
Slunks, reg. .	3.85		3.85	2.45
Slunks, hrs. .	.90		.90	.75

## CITY AND OUTSIDE SMALL PACKERS

41-42 lb. aver.	32	30	@31	19½@22
50-52 lb. aver.	30	27½	@28	16½@21
63-65 lb. aver.28	@29	26	@27	14 @15
Nat. bulls	17½	17	@17½	12 @14
Calfskins	55	55	@60	41 @43
Kips, nat. ....40	@45	40	@45	35 @36
Slunks, reg. .	3.25n	3.25n	1.50n	@1.75n
Slunks, hrs. .	.75	60	@70	60 @60

All packer hides and all calf and kipskins quoted on trimmed, selected basis; small packer hides quoted selected, trimmed; slunks quoted flat.

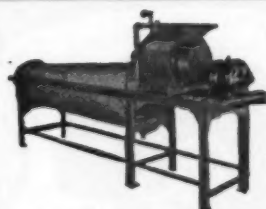
## COUNTRY HIDES

All weights				
50-52	25½@26	24	@25	17 @18
Bulls	13	13	@13½	12
Calfskins	33	33	@35	25 @27
Kipskins	31	31	@33	23 @24

All country hides and skins quoted on flat trimmed basis.

## SHEEPSKINS, ETC.

Pkr. shearings				
No. 1	4.00@4.10	4.00	2.75@3.15	
Dry pelts	.37 @38	37	@38	29 @30
Hornhides				
untmd	12.50@13.00	12.50@13.00	11.50@12.00	



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while the fall clips are about 50c above this range. A few 2's were reported moving at \$2.40. It was more or less confirmed this week that the estimate made in this column last week which placed the "interior" trading at \$4.50 was about right. Late today a sale of a couple cars of shearlings was reported. In this the No. 1's brought \$4 and the clips were priced at \$4.50. The sale was made early in the week. Pickled skins were still close to \$17.

## N. Y. HIDE FUTURES

Monday, September 4, 1950

### HOLIDAY, MARKET CLOSED

#### TUESDAY, SEPTEMBER 5, 1950

	Open	High	Low	Close
Sept. ....	27.50b	29.10	28.90	29.15b
Oct. ....	27.60b	28.70	28.15	28.61
Jan. ....	26.70b	27.00	27.50	27.50
Mar. ....	26.70b	27.00	27.50	27.50
Apr. ....	26.50b	27.25	27.25	27.50b
June ....	27.40			
July '51 .....				

Close: \$5 to 125 points up; sales 78 lots.

#### WEDNESDAY, SEPTEMBER 6, 1950

	Open	High	Low	Close
Sept. ....	29.00b	29.55	28.44	28.44
Oct. ....	29.00	29.00	28.40	28.40
Jan. ....	27.75b	28.00	27.35	27.35
Mar. ....	27.25b	27.35	27.30	27.15b
Apr. ....	27.25b	27.35	27.30	27.15b
June ....	27.40			
July ....				

Close: 15 to 71 points lower; sales 45 lots.

#### THURSDAY, SEPTEMBER 7, 1950

	Open	High	Low	Close
Sept. ....	28.00b	28.05	28.50	28.50b
Oct. ....	28.20b	28.70	28.00	28.50b
Jan. ....	27.00b	27.50	27.40	27.50
Mar. ....	27.00b	27.50	27.40	27.50
Apr. ....	27.40			27.15b
June ....	27.40			
July ....				

Close: Steady to 16 points higher; sales 56 lots.

#### FRIDAY, SEPTEMBER 8, 1950

	Open	High	Low	Close
Sept. ....	28.00b	29.02	28.00	28.05
Oct. ....	28.50b	29.25	28.00	28.00
Jan. ....	27.00b	28.00	27.70	27.55b
Mar. ....	27.25b	27.85	27.50	27.40b
Apr. ....	27.25b	27.85	27.50	27.40b
June ....	27.40			
July ....				

Close 5 to 25 points higher; sales 56 lots.

## LIVESTOCK CAR LOADINGS

A total of 8,260 cars were loaded with livestock during the week ended August 26, 1950. This is a decrease of 3,194 from the same week in 1949, and a decrease of 3,030 cars from loadings in the like week in 1948.

# WEEK'S CLOSING MARKETS

## FRIDAY'S CLOSINGS

### Provisions

The live hog top at Chicago was \$24; the average, \$22.15. Provision prices were quoted as follows: Under 12 pork loins, 53@54; 10/14 green skinned hams, 47@48; 4/8 Boston butts, 45@45½; 16/down pork shoulders, 39½@40; 3/down spareribs, 39@39½; 8/12 fat backs, 12½@13; regular pork trimmings, 32@32½; 18/20 DS bellies, 25@25½; 4/6 green picnics, 36½; 8/up green picnics, 35½.

P.S. loose lard was quoted at 14.75 and P.S. lard in tierces at 14.75n.

### Cottonseed Oil

Futures quotations at New York were as follows: Sept. 22.30; Oct. 21.08; Dec. 20.44; Mar. 20.24; May 20.20; July 20.07. Sales were 871 lots.

## CHICAGO HIDE MOVEMENT

Receipts of hides at Chicago for the week ended September 2, 1950, were 6,914,000 lbs.; previous week 5,242,000 lbs.; same week 1949, 5,547,000 lbs.; 1950 to date, 201,722,000 lbs.; corresponding period a year earlier, 240,431,000 lbs.

Shipments for the week ended September 2 totaled 4,015,000 lbs.; previous week, 2,921,000 lbs.; same week last year 4,950,000 lbs.; 1950 to date 155,731,000 lbs.; same period 1949, 175,472,000 lbs.

## CHICAGO PROVISION STOCKS

There were 9,385,531 lbs. of lard moved out of inventories at Chicago during the left half of August to bring the total decrease during the month to 23,780,399 lbs. The 45,506,482 lbs. held on August 31 was 6,502,616 lbs. larger, however, than total lard inventories reported on August 31, 1949.

Holdings of pork meat were again re-

duced in August, with a total of 7,752,899 lbs. used from storage stocks during the month. The 32,135,271 lbs. held at the end of the month remained slightly larger than those of a year earlier.

The table below compares August 31 pork and lard stocks with those of a month earlier and a year earlier.

	Aug. 31, '50 lbs.	July 31, '50 lbs.	Aug. 31, '49 lbs.
All barreled			
pork (brls.) ..	1,212	1,853	1,022
P. S. lard (a) ...	36,729,563	50,307,846	34,184,648
P. S. lard (b) ...	323,760	323,760	1,551,000
Dry rendered			
lard (a) .....	5,140,572	6,163,744	395,496
Dry rendered			
lard (b) .....			240,000
Other lard .....	3,636,347	3,492,081	3,633,322
TOTAL LARD .....	45,506,482	59,296,881	40,003,966
D. S. cl. bellies			
(contract) .....	126,200	4,000	129,300
D. S. cl. bellies			
(other) .....	5,448,954	5,607,002	4,362,406
TOTAL D. S.			
CL. BELLIES .....	5,570,154	5,611,002	4,491,706
D. S. rib bellies .....			
D. S. fat backs .....	1,991,417	1,868,617	1,937,110
S. P. regular			
hams .....	1,013,000	594,000	996,500
S. P. skinned			
hams .....	5,284,541	7,043,600	5,004,393
S. P. bellies .....	10,613,026	14,291,760	9,967,580
S. P. picnics, S. P.			
Boston shldrs. ....	1,768,113	3,003,782	1,723,978
Other cut meats .....	5,894,420	6,485,400	7,198,111
TOTAL ALL			
MEATS .....	32,135,271	30,888,170	31,319,678

(a) Made since October 1, 1949. (b) Made previous to October 1, 1949.

The above figures cover all meats in storage in Chicago, including holdings owned by the government.

## HOG WEIGHTS AND COSTS

Average weights and costs of hogs at seven markets during August, 1950:

	BARROWS AND GILTS		SOWS	
	Aug. 1950	Aug. 1949	Aug. 1950	Aug. 1949
Chicago .....	\$23.86	\$21.41	\$20.32	\$17.86
Kansas City .....	24.01	21.44	19.97	17.42
Omaha .....	24.08	21.12	20.56	18.16
St. Louis Nat'l				
Stk. Yds. ....	23.91	21.60	20.46	17.36
St. Joseph .....	23.06	21.40	20.28	17.84
St. Paul .....	23.65	20.79	20.42	17.89
Sioux City .....	23.79	20.90	20.35	17.81
Average Weight in Pounds				
Chicago .....	235	231	379	368
Kansas City .....	225	217	380	378
Omaha .....	228	228	363	362
St. Louis Nat'l				
Stk. Yds. ....	292	206	377	377
St. Joseph .....	217	215	363	346
St. Paul .....	222	221	360	365
Sioux City .....	239	244	370	359

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## AMI PROVISION STOCKS

Current pork holdings of packers reporting to the American Meat Institute continued to decline during the last three weeks of August, and the 236,000,000 lbs. held on September 2 was smaller than the amounts reported on any of the three previous comparable periods. The decline which occurred during the three week period ended September 2 totaled 59,300,000 lbs., while stocks a year earlier were 3,200,000 lbs. larger than the current amount and the 1939-41 average was 131,300,000 lbs. larger.

The out-of-storage movement of lard during the three weeks covered by the latest survey slowed down considerably from the previous two-week decline. The 63,500,000 lbs. reported held on September 2 was 6,100,000 lbs. under holdings on August 12, 9,700,000 lbs. less than year-earlier stocks and 74,800,000 lbs. below the three-year average for the date.

Provision stocks as of September 2, 1950, as reported to the American Meat Institute by a number of representative companies, are shown in the table that follows. Because the firms reporting are not always the same from period to period (although comparisons are always made between identical groups), the table shows September 2 stocks as percentages of the holdings three weeks earlier, last year and the 1939-41 average for the comparable date.

Sept. 2 stocks as  
Percentages of  
Inventories on

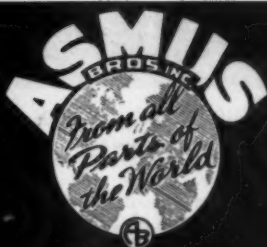
	Aug. 12, 1950	Aug. 27, 1949	1939-41 av.
<b>BELLIES</b>			
Cured, D. S. ....	93	119	..
Cured, S. P. and D. C. ....	94	100	101
Frozen-for-cure, D. S. ....	104	185	..
Frozen-for-cure, S. P. & D. C. 49	88	88	40
Total bellies .....	92	103	72
<b>HAMS</b>			
Cured, S. P. regular .....	133	92	8
Cured, S. P. skinned .....	74	..	85
Frozen-for-cure, regular .....	50	100	2
Frozen-for-cure, skinned .....	56	127	56
Total hams .....	70	105	43
<b>PICNICS</b>			
Cured, S. P. ....	80	110	62
Frozen-for-cure .....	44	55	51
Total picnics .....	66	87	59
<b>FAT BACKS, D. S. CURED</b>			
.....	85	110	48
<b>OTHER CURED &amp; FROZEN</b>			
Cured, D. S. ....	104	106	..
Cured, S. P. ....	93	81	60
Frozen-for-cure, D. S. ....	47	30	..
Frozen-for-cure, S. P. ....	56	78	53
Total other .....	76	76	51
<b>BARBELED PORK</b>			
TOT. D. S. CURED ITEMS .....	113	113	16
TOT. S. P. & D. C. CURED .....	92	116	..
TOT. FROZ. FOR D. S. CURE .....	87	99	69
TOT. S. P. & D. C. FROZEN .....	70	77	..
TOT. CURED AND FROZEN- FOR-CURE .....	51	90	44
.....	78	..	59
<b>FRESH FROZEN</b>			
Loins, shoulders, butts and spare ribs .....	87	140	118
All other .....	94	89	126
Total .....	90	109	122
<b>TOT. ALL PORK MEATS</b>			
.....	80	101	64
<b>RENDERED PORK FAT</b>			
.....	104	93	7
<b>LARD</b>			
.....	91	87	44

\*Small percentage change.  
†Included with lard.

## CHICAGO PROV. SHIPMENTS

Provision shipments by rail from Chicago, week ended September 2:

	Week Sept. 2	Previous week	Cor. wk. 1949
Cured meats, pounds .....	19,787,000	15,145,000	30,273,000
Fresh meats, pounds .....	20,908,000	20,680,000	39,136,000
Lard, pounds .....	6,516,000	5,553,000	11,217,000



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**ASMUS** SPICES  
AND SEASONINGS

**STAY FRESH**

They're Sealed in

**POLYTHENE**

A SEASONING  
FOR EVERY VARIETY OF  
SAUSAGE or MEAT LOAF

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- BOLOGNA
- PORK SAUSAGE
- BRAUNSCHWEIGER
- CHICKEN LOAF
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# LIVESTOCK MARKETS

## Weekly Review

### All Set for More Beef

(Continued from page 13.)

little increase in the supply of feeder cattle this fall other than in calves from this year's crop.

All the increase in total cattle numbers last year occurred in the area east of New Mexico and the four northern Plains states—Kansas, Nebraska, and the two Dakotas. Numbers in the Western and Plains states decreased by 260,000 head. The greatest reduction was in the Rocky Mountain states. These states, however, did increase their numbers of beef cows, and the four Plains states also had more calves at the end of the year but the number of heifers was lower.

There was a reduction in milk cows in the Corn Belt states, the northern Plains, and the Rocky Mountain states, but increases elsewhere. More than three-fourths of the increase in milk cows was in the South, including Texas and Oklahoma. In that area also was where more than half the increase in beef cattle occurred. In the western Corn Belt and in the Plains states fewer heifers were kept for milk cows, but there were fairly large increases in heifer calves kept for this purpose. In these areas is where the greater part of the reduction in dairy stock occurred during the 4 years 1945-48.

The North Atlantic states increased their milk stock in all age groups, but they reduced steer numbers and had only slight increases in beef breeding stock.

In the beef cattle classification, there were increases in cows in all areas. The increase in this group for the entire country was 800,000 head. Forty per cent of this increase was in that part of the Southeast of Texas and Oklahoma, and one-fourth was in the four northern Plains states. More than half of the increase in beef heifers occurred in the Southern states. The northern Plains states and Western states had fewer heifers. All areas, except the western Corn Belt, the South Atlantic

states, and Texas and Oklahoma, had fewer steers. The increased numbers of steers in the western Corn Belt were mostly steers on feed, and a large part of these have already gone to slaughter.

More than half of the increase in beef calves, totaling 607,000 head, was in the Corn Belt, and the increase in calves on feed in this area in April was about equal to the reported increase in calf numbers in the area at the beginning of the year. The South had nearly a third of the increase in beef calves; and, together with Texas and Oklahoma, had one-half of the total.

These statistics of the distribution of the increase in cattle numbers by regions and by kinds show that progress in expanding beef cattle production in the upswing of the cycle now starting has been much greater in the South than elsewhere. West of the Plains states there has been no increase except in beef cows, and even that is relatively small.

Shipments of cattle from Mexico are still not in sight because of the restrictions imposed by reason of the foot-and-mouth disease in that country, and there appears to be little prospect that these restrictions will be lifted for some time. Cattlemen in Texas, Oklahoma, New Mexico, Arizona, and California have always depended on Mexico for large numbers of stocker cattle to utilize their grass; and, now that these cattle are no longer available, they have to look to other sources. This means increased demand for the cattle in the South. Because of the large increase in population on the west coast in the past decade, that area now has to obtain a larger proportion of its meat and slaughter livestock from areas east of the Rockies.

The statistics on cattle numbers show definitely that producers have been and are building up their breeding herds by holding back more heifers and heifer calves. They have also been culling out their older and less efficient cows. Their cow herds now, therefore, probably contain a larger proportion of

young cows than since 1937. The present beef breeding herd is the largest of record, and the calf crop this year probably will exceed last year's crop by 800,000 head. Most of the increase will be in beef type calves.

Cattlemen are getting in position to increase their yearly output of cattle by large numbers; yet, in relation to the present very strong consumer demand, they have comparatively small numbers of cattle ready for that demand or to go to feed lots this fall to provide for next year's requirements. Time required to build up the reserves needed to provide more supplies of beef for consumers is an important factor in the present cattle situation. The time needed is 18 months to two years. Beginning in late 1951 and through 1952, we should see more beef for consumers as a result of the expansion in cattle production now under way.

Increased production eventually may be expected to bring about some decline in cattle prices; but, for those who are conducting their operations on a sound and efficient basis, and giving careful consideration to keeping costs down, some decline in price should be no cause for great concern. In the long run, the cattle industry probably would be in better economic position if beef prices were more in line with the prices of most other commodities. All too many families of moderate to limited income have to forego the purchase of beef they really should get if they are to live according to what are generally considered desirable American standards.

Increased beef production by the most efficient means will be advantageous to both producer and consumer. Attaining this objective means the fullest utilization of pastures in cattle raising, and the development and maintenance of pastures of high productivity throughout the maximum period possible during the year. Although much progress has been made in this field in the last two decades, there are still great possibilities for further accomplishment.

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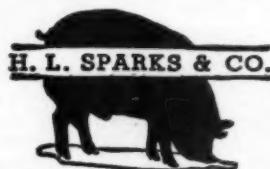
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## LIVESTOCK PRICES AT LEADING MARKETS

Livestock prices at five western markets on Wednesday, September 6, 1950, were reported by the Production & Marketing Administration as follows:

**HOGS:** (Quotations based on hard hogs) St. L. Natl. Yds. Chicago Kansas City Omaha St. Paul

### BARROWS AND GILTS:

Good and Choice:

120-140 lbs.	.. \$17.00-19.50	\$15.00-18.00	\$.....	\$.....	\$.....
140-160 lbs.	.. 19.00-21.50	17.50-20.00	20.25-21.75	20.50-21.75	.....
160-180 lbs.	.. 21.00-22.75	19.50-22.00	21.00-23.00	21.50-22.75	18.75-22.50
180-200 lbs.	.. 22.50-23.75	21.50-23.00	22.50-24.00	22.50-23.75	18.75-22.50
200-220 lbs.	.. 23.50-23.75	23.00-23.50	23.50-24.00	23.50-24.00	22.75-23.25
220-240 lbs.	.. 23.50-23.75	23.25-23.75	23.75-24.10	23.50-24.00	22.75-23.25
240-270 lbs.	.. 23.00-23.75	23.25-23.75	23.25-24.00	23.00-23.75	21.50-23.25
270-300 lbs.	.. 21.75-23.25	22.75-23.50	22.50-23.50	21.75-23.25	21.50-23.25
300-330 lbs.	.. 21.50-22.25	22.00-22.75	22.00-22.75	20.50-22.00	.....
330-360 lbs.	.. 21.00-21.75	20.75-22.25	21.50-22.50	20.50-22.00	.....

### Medium

160-220 lbs.	.. 19.50-23.25	18.00-22.50	21.00-23.50	20.00-23.50	.....
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### ROWS:

Good and Choice:

270-300 lbs.	.. 21.00-21.25	21.50-22.25	20.50-21.00	21.50-22.00	18.25-21.00
300-330 lbs.	.. 21.00-21.25	21.00-21.75	20.50-21.00	21.25-21.75	18.25-21.00
330-360 lbs.	.. 20.50-21.25	20.25-21.25	19.50-20.75	20.75-21.25	18.25-21.00
360-400 lbs.	.. 19.50-20.75	19.25-20.50	18.50-20.25	19.50-21.00	18.25-21.00

### Good

400-450 lbs.	.. 19.00-20.25	18.75-19.50	18.25-19.50	18.75-20.00	16.50-18.50
450-550 lbs.	.. 16.75-19.75	17.75-19.00	17.50-18.75	18.00-19.00	16.50-18.50

### Medium

250-550 lbs.	.. 16.00-20.50	16.00-20.00	17.00-20.25	17.00-21.50	.....
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**PIGS (Slaughter):**

Medium and Good

90-120 lbs.	.. 13.50-17.50	14.00-16.00	.....	.....	.....
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### SLAUGHTER CATTLE, VEALERS AND CALVES:

**STEERS, Choice:**

700-900 lbs.	.. 31.00-32.00	30.75-32.00	30.75-32.00	31.00-32.00	31.00-32.00
900-1100 lbs.	.. 31.25-32.50	31.50-32.75	31.25-32.50	31.75-32.50	31.00-32.25
1100-1300 lbs.	.. 31.25-32.50	31.25-33.00	31.25-32.50	31.75-32.50	31.00-32.25
1300-1500 lbs.	.. 31.00-32.25	31.25-33.00	30.75-32.50	31.25-32.50	31.00-32.00

**STEERS, Good:**

700-900 lbs.	.. 29.25-31.00	29.00-31.50	28.75-31.00	29.00-31.25	28.50-31.00
900-1100 lbs.	.. 29.50-31.25	29.00-31.50	29.00-31.25	29.00-31.50	28.50-31.00
1100-1300 lbs.	.. 29.50-31.25	29.00-31.25	29.00-31.25	29.00-31.50	28.50-31.00
1300-1500 lbs.	.. 29.00-31.00	29.00-31.50	28.75-31.00	29.00-31.50	28.50-31.00

**STEERS, Medium:**

700-1100 lbs.	.. 24.50-29.50	25.00-29.00	24.25-29.00	24.75-29.00	23.50-28.50
1100-1300 lbs.	.. 24.50-29.50	25.00-29.00	24.00-29.00	24.75-29.00	23.50-28.50

**STEERS, Common:**

700-1100 lbs.	.. 22.00-24.50	22.50-25.00	21.50-24.25	22.00-24.75	20.50-23.50
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**HEIFERS, Choice:**

600-800 lbs.	.. 30.75-32.00	29.50-31.00	30.25-31.50	30.00-31.25	30.00-31.50
800-1000 lbs.	.. 30.75-32.00	30.00-31.50	30.50-31.75	29.50-31.25	30.00-31.50

**HEIFERS, Good:**

600-800 lbs.	.. 29.50-30.75	28.00-30.00	28.50-30.50	28.00-29.75	28.00-30.00
800-1000 lbs.	.. 29.25-30.75	28.00-30.00	28.50-30.50	28.00-29.75	28.00-30.00

**HEIFERS, Medium:**

500-900 lbs.	.. 24.00-29.25	24.00-28.00	23.50-28.50	23.00-28.00	23.00-28.00
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**HEIFERS, Common:**

500-900 lbs.	.. 21.00-24.00	21.00-24.00	21.00-23.50	21.00-23.00	20.00-23.00
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**COWS (All Weights):**

Good	.. 21.50-23.00	22.00-24.00	21.00-23.50	20.25-22.50	21.00-23.00
Medium	.. 20.00-21.50	20.75-22.25	20.00-21.00	19.25-20.25	19.50-21.00
Common	.. 19.00-20.00	19.25-21.00	19.50-20.00	18.50-19.25	18.50-19.50
Cow & cut	.. 15.50-19.00	15.50-19.50	16.00-19.50	15.75-18.50	15.50-18.50

**BULLS (Yrks. Excl.): All Weights:**

Beef gd.	.. 23.00-24.75	24.50-25.75	24.00-24.50	22.00-23.50	24.00-25.00
Sau. gd.	.. 23.00-25.00	25.50-26.50	24.00-24.50	22.50-24.00	24.00-26.00
Sau. med.	.. 22.00-23.00	24.25-25.50	21.50-24.00	20.00-23.50	22.00-24.00
Sau. cut-com.	.. 19.50-22.00	20.00-24.25	19.00-21.50	19.50-22.00	18.00-22.00

**VEALERS, All Weights:**

Good & choice	.. 31.00-33.00	31.00-33.00	30.00-31.00	29.00-31.50	29.00-31.00
Com. med.	.. 22.00-31.00	24.00-31.00	22.00-29.00	23.00-30.00	23.00-29.00
Cull 75 lbs. up	.. 18.00-22.00	20.00-24.00	17.00-22.00	19.00-23.00	18.00-23.00

**CALVES, (500 lbs. down):**

Good, choice	.. 27.00-30.00	27.00-32.00	27.00-30.00	26.00-30.50	26.00-30.00
Common, med.	.. 20.00-27.00	21.00-28.00	20.00-27.00	21.00-26.00	21.00-26.00
Cull	.. 18.00-20.00	18.00-21.00	16.00-20.00	19.00-21.00	18.00-21.00

### SLAUGHTER LAMBS AND SHEEP:

**SPRING LAMBS:**

Good & ch.*	.. 27.75-28.50	27.50-28.50	27.50-28.00	27.25-28.25	27.25-28.25
Medium & gd.*	.. 22.00-27.50	22.00-27.50	22.00-27.25	21.25-27.25	21.50-27.00
Common	.. 22.00-24.50	18.00-24.50	21.50-24.75	23.25-26.25	.....

**YRLG. WETHERS (Shorn):**

Good & ch.*	.. 24.50-25.50	.....	.....	.....	.....
Medium & gd.*	.. 22.50-24.00	.....	.....	.....	.....

**EWES (Shorn):**

Good & ch.*	.. 10.50-12.75	11.00-13.50	13.00-13.25	13.00-13.50	12.75-13.50
Com. & med.	.. 8.00-11.00	9.50-11.00	11.00-12.75	11.75-13.00	9.00-12.50

\*Quotations on woolled stock based on animals of current seasonal market weight and wool growth, those on shorn stock on animals with No. 1 and 2 pelts.

\*Quotations on slaughter lambs and yearlings of good and choice grades and the medium and good grades and on ewes of good and choice grades as combined represent lots averaging within the top half of the good and the top half of the medium grades, respectively.

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## SLAUGHTER REPORTS

Special reports to THE NATIONAL PROVISIONER, showing the number of livestock slaughtered at 13 centers for week ending September 2, 1950:

CATTLE			
	Week ended	Prev. week	Cor.
Chicago	24,042	22,287	23,514
Kansas City	20,412	18,220	24,164
Omaha	23,244	21,763	19,552
E. St. Louis	8,322	10,805	9,398
St. Joseph	8,335	7,490	10,855
Sioux City	10,737	9,960	9,826
Wichita	3,557	3,445	5,309
New York & Jersey City	7,947	6,579	6,787
Ola. City	5,984	5,424	7,374
Cincinnati	4,690	3,694	4,986
Denver	8,129	8,535	7,288
St. Paul	15,328	13,425	15,502
Milwaukee	3,443	3,439	5,752
Total	144,172	141,044	147,827

HOGS			
Chicago	34,042	30,636	31,721
Kansas City	10,675	9,715	12,399
Omaha	26,290	24,431	28,539
E. St. Louis	22,575	20,228	23,364
St. Joseph	15,947	14,918	14,602
Sioux City	13,245	13,873	14,404
Wichita	8,983	6,747	3,414
New York & Jersey City	36,247	37,958	37,046
Ola. City	9,565	8,675	8,805
Cincinnati	16,501	13,538	15,470
Denver	6,988	8,455	8,486
St. Paul	29,104	24,951	28,061
Milwaukee	6,298	5,747	8,191
Total	236,430	225,922	218,502

SHEEP			
Chicago	5,239	5,234	6,314
Kansas City	9,465	8,584	9,163
Omaha	10,623	11,202	12,978
E. St. Louis	6,633	8,125	8,242
St. Joseph	11,531	7,258	6,275
Sioux City	5,651	3,784	4,759
Wichita	1,132	1,122	1,461
New York & Jersey City	39,499	38,469	40,263
Ola. City	2,791	2,390	3,322
Cincinnati	733	756	8,414
Denver	11,149	13,416	15,797
St. Paul	5,406	6,660	4,900
Milwaukee	674	566	1,085
Total	110,526	107,654	116,173

\*Cattle and calves.  
†Federally inspected slaughter, including direct.  
‡Stockyards sales for local slaughter.  
§Stockyards receipts for local slaughter, including direct.

## BALTIMORE LIVESTOCK

Prices at Baltimore, Md., on Thursday, September 7:

CATTLE:	
Steers,	med. to high gd. \$28.25@30.50
Heifers,	med. & gd. 26.00@28.50
Heifers,	com. & med. 20.00@26.00
Cows,	gd. 21.50@22.00
Cows,	com. & med. 20.00@21.50
Cows,	can. & cut. 15.00@20.75
Sausage	bulls, gd. 24.00@25.00
Sausage	bulls, com. & med. 20.00@23.75
CALVES:	
Vealers,	gd. & ch. \$29.00@34.00
Com. & med.	20.00@29.00
Culls	15.00@19.00
HOGS:	
Gd. & ch.	180-240 \$23.50@24.75
Sows,	gd. & ch. 20.00@20.25
SHEEP:	
Spring lambs,	gd. & ch. \$27.00@29.00

## LIVESTOCK PRICES AT LOS ANGELES

Prices at Los Angeles, Calif., Thursday, September 7:

CATTLE:	
Steers,	med. \$27.00@28.00
Heifers,	med. to gd. 28.25 only
Heifers,	com. to med. 22.50@25.00
Cows,	med. 21.00@22.50
Cows,	com. 19.00@20.50
Cows,	can. & cut. 16.50@18.50
CALVES:	
Vealers,	med. & gd. \$28.00@31.00
HOGS:	
Gd. to ch.	185-240 \$25.25@25.75
Sows,	gd. & ch. 20.00@20.50

## CHICAGO LIVESTOCK

Supplies of livestock at the Chicago Union Stockyards for current and comparative periods.

RECEIPTS				
	Cattle	Calves	Hogs	Sheep
Aug. 31.	3,127	320	8,562	1,885
Sept. 1.	639	245	7,533	1,372
Sept. 2.	555	150	1,790	93
Sept. 4.	Holiday			
Sept. 5.	15,530	649	12,424	5,170
Sept. 6.	10,741	337	9,247	2,576
Sept. 7.	3,500	300	11,000	2,000
Week	so far, 29,771	1,286	32,671	9,755
Week ago	40,267	1,715	43,680	8,249
1949	29,716	2,941	36,418	9,660
1948	22,678	2,729	29,232	11,270

\*Including 75 cattle, 130 calves, 6,000 hogs and 3,345 sheep direct to packers.

SHIPMENTS				
	Cattle	Calves	Hogs	Sheep
Aug. 31.	3,048	24	1,124	523
Sept. 1.	878	46	975	233
Sept. 2.	866		715	238
Sept. 4.	Holiday			
Sept. 5.	3,376		1,003	704
Sept. 6.	4,042	55	125	607
Sept. 7.	2,000	25	2,000	500
Week	so far, 9,415	80	3,128	1,811
Week ago	3,304	103	2,708	1,357
1949	9,462	80	3,227	613
1948	8,747	108	2,406	1,516

TOTAL AUGUST RECEIPTS			
	1950	1949	
Cattle	162,814	195,695	
Calves	8,845	16,668	
Hogs	238,753	240,098	
Sheep	42,231	53,311	

TOTAL AUGUST SHIPMENTS			
	1950	1949	
Cattle	58,158	72,093	
Hogs	24,029	29,622	
Sheep	7,733	4,596	

## CHICAGO HOG PURCHASES

Supplies of hogs purchased at Chicago, week ended Thursday, Sept. 7:			
	Week ended	Prev. week	
Packers purch.	57,407	32,741	
Shippers' purch.	4,818	3,813	
Total	32,225	36,554	

## CANADIAN KILL

Inspected slaughter in Canada, week ended August 26:

CATTLE			
	Week Ended	Same Week	Last Year
Western Canada	7,234	14,847	14,847
Eastern Canada	13,603	16,137	16,137
Total	20,837	30,984	30,984
HOGS			
Western Canada	14,706	14,832	14,832
Eastern Canada	42,353	50,409	50,409
Total	57,059	64,941	64,941
SHEEP			
Western Canada	3,720	7,298	7,298
Eastern Canada	9,279	10,870	10,870
Total	12,999	24,168	24,168

## NEW YORK RECEIPTS

Receipts of salable livestock at Jersey City and 41st st., New York market for week ended September 6:

	Cattle	Calves	Hogs*	Sheep
Salable .....	378	1,642	687	90
Total (incl. directs) .....	4,875	5,322	19,191	24,623
Previous week:				
Salable .....	284	1,320	1,342	24
Total (incl. directs) .....	3,564	4,767	20,293	18,749

\*Including hogs at 31st street.

\*Including hogs at 81st street.

## PACIFIC COAST LIVESTOCK

Receipts at leading Pacific Coast markets, week ending August 31:				
	Cattle	Calves	Hogs	Sheep
Los Angeles	6,700	900	1,900	175
N. Portland	2,300	585	1,315	1,400
S. Francisco	1,300	700	1,950	5,100

## PACKERS' PURCHASES

Purchases of livestock by packers at principal centers for the week ending Saturday, September 2, 1950, as reported to THE NATIONAL PROVISIONER:

CHICAGO			
Armour,	2,202	hogs: Swift,	972
hogs: Wilson,	2,041	hogs: Agar,	7,761
hogs: Shippers,	5,548	hogs: Others,	21,066
Total: 24,044 cattle; 1,064 calves;			
30,590 hogs; 5,239 sheep.			
KANSAS CITY			
	Cattle	Calves	Hogs Sheep
Armour	3,231	721	824 1,634
Cudahy	2,695	486	1,301 1,300
Swift	4,165	977	3,126 4,939
Wilson	1,271	263	1,662 1,345
Central	1,147		
Others	5,453	3	3,792 247
Total	17,962	2,450	10,675 9,465

OMAHA			
	Cattle	Calves	Hogs Sheep
Armour	6,246	6,561	2,115
Cudahy	4,742	3,493	1,253
Swift	4,440	4,545	2,818
Wilson	2,782	2,958	
Eagle	30		
Grer Omaha	177		
Hoffman	81		
Rothschild	121		
Kingman	1,246		
Merchants	51		
Midwest	63		
Others	6,783		
Total	20,483	24,620	6,186

E. ST. LOUIS				
	Cattle	Calves	Hogs	Sheep
Armour	3,010	1,048	6,273	3,294
Swift	4,324	2,874	5,338	3,123
Hunter	988		4,502	216
Heil			1,469	
Krey			3,155	
Laclede			1,057	
Sleight			781	
Others	2,767	1,244	5,228	1,585
Shippers	4,268	1,505	14,514	1,605

Total	15,357	6,671	42,317	9,820
ST. JOSEPH				
	Cattle	Calves	Hogs	Sheep
Swift	2,541	278	6,980	4,746
Armour	2,570	294	5,263	1,843
Others	4,285	67	5,120	1,161
Total	9,396	609	17,363	7,750
Does not include 158 cattle, 2,766 hogs and 4,942 sheep bought direct				

Does not include 158 cattle, 2,768 hogs and 4,942 sheep bought direct.

	Cattle	Calves	Hogs	Sheep
Armour ..	13,254	29	4,360	1,184
Cudahy ..	17,942	90	4,542	789
Swift ...	11,401	46	2,141	1,075
Others ...	1,006	4	5,806	602
Shippers	32,282	62	5,806	602
Total ..	75,885	231	16,849	3,621

WICHITA				
	Cattle	Calves	Hogs	Sheep
Cudahy ...	1,295	445	4,054	1,132
Guggenheim	162	.....	.....	.....
Dunn	.....	.....	.....	.....
Ostertag	46	.....	.....	.....
Dold	.....	.....	532	.....
Sunflower	7	.....	30	.....
Pioneer	.....	.....	.....	.....
Excel	.....	.....	.....	.....
Others ...	1,084	.....	386	395
Total	4,185	445	4,982	1,827
Does not include 911 cattle and				
4,367 hogs bought direct.				

Does not include 911 cattle and 4,367 hogs bought direct.

	Cattle	Calves	Hogs	Sheep
Armour ..	1,788	213	1,283	372
Wilson ...	1,784	441	1,268	358
Others ...	88	...	738	...
Total ...	3,660	654	3,289	730
Does not include calves, 6,276 hogs		1,073 cattle, 518 calves and 2,061 hogs		

Does not include 1,073 cattle, 597 calves, 6,276 hogs and 2,061 sheep bought direct.

LOS ANGELES				
	Cattle	Calves	Hogs	Sheep
Armour	174			
Cudahy	489		78	
Swift	255	153	179	
Wilson	59			
Acme	253			
Atlas	380	5		
Clougherty	208		566	
Coast	156		225	
Harman	207			
Lue	113		564	
Union	96			225
United	387			
Others	3,603	420	1	
Total	6,350	579	1,838	

## CINCINNATI

	Cattle	Calves	Hogs	Sheep
Gall's				331
Kahn's				
Lohrey				
Meyer				
Schlahter	92	90		47
Northside				
Others	3,266	906	17,571	1,262
Total	3,267	1,005	18,536	1,580

Does not include 539 cattle bought direct.

	Cattle	Calves	Hogs	Sheep
Armour ..	1,142	35	1,626	9,408
Swift ....	1,163	90	1,134	10,232
Cudahy ...	735	30	1,919	3,014
Wilson ....	744	....	....	....
Others ....	3,184	163	2,929	2,820
Total	6,968	327	7,608	25,480

## MEAT SUPPLIES AT NEW YORK

(Receipts reported by the U. S. D. A., Production & Marketing Administration)

STEER AND HEIFER: Carcasses		BEEF CURED:	
Week ending Sept. 2, 1950	10,958	Week ending Sept. 2, 1950	13,308
Week previous	14,235	Week previous	9,870
Same week year ago	14,049	Same week year ago	15,732
COW:		PORK CURED AND SMOKED:	
Week ending Sept. 2, 1950	1,308	Week ending Sept. 2, 1950	1,000,037
Week previous	1,430	Week previous	986,457
Same week year ago	1,500	Same week year ago	1,843,086
BULL:		LARD AND PORK FATS:	
Week ending Sept. 2, 1950	850	Week ending Sept. 2, 1950	70,292
Week previous	612	Week previous	123,911
Same week year ago	1,066	Same week year ago	209,869
VEAL:		LOCAL SLAUGHTER	
Week ending Sept. 2, 1950	8,220	CATTLE: Carcasses	
Week previous	14,534	Week ending Sept. 2, 1950	7,947
Same week year ago	11,400	Week previous	6,579
		Same week year ago	6,787
LAMB:		CALVES:	
Week ending Sept. 2, 1950	32,330	Week ending Sept. 2, 1950	11,907
Week previous	35,378	Week previous	11,714
Same week year ago	29,560	Same week year ago	12,222
MUTTON:		HOGS:	
Week ending Sept. 2, 1950	348	Week ending Sept. 2, 1950	36,247
Week previous	2,860	Week previous	37,958
Same week year ago	1,704	Same week year ago	37,046
HOG AND PIG:		SHEEP:	
Week ending Sept. 2, 1950	5,410	Week ending Sept. 2, 1950	39,499
Week previous	4,600	Week previous	38,499
Same week year ago	4,600	Same week year ago	40,293
PORK CUTS: Pounds		COUNTRY DRESSED MEATS	
Week ending Sept. 2, 1950	2,181,187	Week ending Sept. 2, 1950	5,324
Week previous	1,643,012	Week previous	4,071
Same week year ago	1,939,062	Same week year ago	4,321
BEEF CUTS:		HOGS:	
Week ending Sept. 2, 1950	91,868	Week ending Sept. 2, 1950	—
Week previous	60,686	Week previous	—
Same week year ago	129,516	Same week year ago	2
VEAL AND CALF CUTS:		LAMB AND MUTTON:	
Week ending Sept. 2, 1950	2,278	Week ending Sept. 2, 1950	73
Week previous	24,847	Week previous	66
Same week year ago	27,048	Same week year ago	102
LAMB AND MUTTON CUTS:		Incomplete.	
Week ending Sept. 2, 1950	4,535		
Week previous	3,479		
Same week year ago	6,530		

## WEEKLY INSPECTED SLAUGHTER

Slaughter at 32 centers during the week ended September 2 was reported by the Production and Marketing Administration, U. S. Department of Agriculture as follows:

NORTH ATLANTIC		Cattle	Calves	Hogs	Sheep & Lambs
New York, Newark, Jersey City	7,947	11,907	26,247	39,499	1,058
Baltimore, Philadelphia	6,338	1,565	22,691		
NORTH CENTRAL					
Cincinnati, Cleveland, Indianapolis	12,293	8,179	55,260	7,939	
Chicago Area	25,921	6,083	57,486	11,115	
St. Paul-Wisc. Group	27,082	12,876	70,749	9,548	
St. Louis Area	13,860	10,075	47,126	11,343	
St. Louis City	10,759	118	16,345	6,023	
Omaha	22,030	886	37,285	18,000	
Kansas City	17,556	5,258	31,089	11,581	
Iowa and So. Minn.	19,858	4,154	147,056	29,800	
SOUTHEAST					
South Central West	21,387	8,657	44,887	18,223	
Rocky Mountain	8,995	770	10,314	10,218	
PACIFIC					
Grand total	216,752	73,019	619,708	206,974	
Total week ago	203,455	67,732	575,295	199,290	
Total same week 1949	215,578	78,089	586,693	232,156	

\*Includes St. Paul, So. St. Paul, Newport, Minn., and Madison, Milwaukee, Green Bay, Wis. \*Includes St. Louis National Stockyards, E. St. Louis, Ill., and St. Louis, Mo. \*Includes Cedar Rapids, Des Moines, Fort Dodge, Mason City, Marshalltown, Ottumwa, Storm Lake, Waterloo, Ia., and Albert Lea, Austin, Minn. \*Includes Birmingham, Dothan, Montgomery, Ala., Tallahassee, Fla., and Albany, Atlanta, Columbus, Moultrie, Thomasville, Tifton, Ga. \*Includes So. St. Joseph, Mo., Wichita, Kans., Oklahoma City, Okla., Ft. Worth, Texas. \*Includes Denver, Colo., Ogden and Salt Lake City, Utah. \*Includes Los Angeles, Vernon, San Francisco, San Jose, Vallejo, Calif.

NOTE: Packing plants included in above tabulations slaughtered approximately the following percentages of total slaughter under federal meat inspection during July 1950—Cattle, 76.3; calves, 64.9; hogs, 73.7; sheep and lambs, 84.6.

## SOUTHEASTERN RECEIPTS

Receipts of livestock at eight southern packing plants located at Albany, Columbus, Moultrie, Thomasville and Tifton, Georgia; Dothan, Alabama; Jacksonville and Tallahassee, Florida, during the week ended September 1 were reported by the Production and Marketing Administration as shown in the following table:

	Cattle	Calves	Hogs
Week ended September 1	2,046	2,337	9,285
Week previous	1,779	1,763	8,025
Cor. week last year	1,167	949	7,431

## LIVESTOCK PRICES AT TEN CANADIAN MARKETS

Average prices per cwt. paid for specified grades of steers, calves, hogs and lambs at ten leading markets in Canada during the week ended August 26 were reported to THE NATIONAL PROVISIONER by the Canadian Department of Agriculture as follows:

STOCK YARDS	GOOD STEERS	VEAL CALVES	HOGS*	LAMBS
	Up to 1000 lb. Choice	Good and Choice	Gr. B <sup>1</sup> Dressed	Gd. Handyweights
Toronto	\$28.27	\$31.00	\$32.60	\$29.38
Montreal	30.00	30.45	33.10	27.95
Winnipeg	27.50	30.50	35.10	27.00
Calgary	29.05	29.00	32.40	25.70
Edmonton	29.30	28.70	34.10	...
Pr. Albert	...	35.00	33.35	24.40
Moose Jaw	...	35.50	33.35	...
Saskatoon	...	27.00	33.35	25.00
Regina	...	25.50	33.35	25.00
Vancouver	28.75	29.50	35.00	...

\*Dominion government premiums not included.

## BOSTON AND NEW YORK STYLE

Short or Long **TENDERLOINS** Fresh or Frozen

We Fabricate All Grades of Hindquarters

STRIPS • HIPS • TOPS • FACES • BOTTOMS • FLANKS • KIDNEYS

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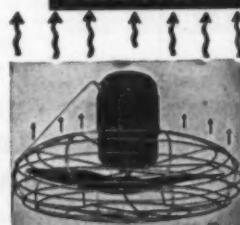
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REFRIGERATION FAN

When installed in Meat Coolers reduces shrinkage, helps to retain color longer. Prevents mold growth and discoloration. Increases efficiency of cooling unit by preventing frost formation and aiding in faster chilling.

Uniform temperature both top and bottom of cooler. Keeps the ceiling and walls dry. Write for Bulletin No. 236 and No. 242.

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## BARLIANT'S WEEKLY SPECIALS

We list below some of our current offerings for sale of machinery and equipment available at prompt shipment at prices quoted F.O.B. shipping points.

### Sausage Equipment

- 2718—SILENT CUTTER: Boss 100A, with 75 HP. motor, less than one year old, like new.....25% discount
- 1974—SILENT CUTTER: (NEW) Buffalo 227-B, with 5 HP. motor, switch & switch box inc. \$ 750.00
- 7920—LIGHTNING CUTTER: Oppenheim 2162, with new 15 HP. motor, 1500 cap. rebuild & guaranteed.....1200.00
- 1601—MEAT MIXERS: (3) 17500 cap. ea., Hopper size 66" lg. x 30" wd. x 33" dp. stainless steel contact parts.....ea. 850.000
- 2721—SAUSAGE LAYOUT: Inc. 227 Buffalo Silent Cutter with motor, 250 Buffalo self-contained Sausage Stuffer Combination, 2 Buffalo Meat Mixer.....complete layout. 1685.00
- 2719—STUFFERS: (2) Buffalo, 6000 cap. guaranteed cond. ....985.00
- 1964—STUFFER: Buffalo 2203, 1000 cap. 395.00
- 1490—SAUSAGE COOKING TANKS: (2) each.....85.00
- 1105—LOAF PANS: Aluminum Weaverv, 62, with sliding lids, like new, ea. 1.30

### Smokehouse Equipment

- 2723—SLICER: U.S. 150-B, with conveyor & stand, reconditioned, guaranteed \$ 750.00
- 2137—SLICER: For dried or frozen beef, motor driven.....550.00
- 2656—SLICER: U.S. 150, Ser. 2192445, with stacker.....225.00
- 1054—FROZEN MEAT SLICER: Ace, cap. 40000 per hr., motor driven, extra knife.....850.000
- 2463—FROZEN MEAT SLICER: Harris-Seybold, large cap. with 34" blade.....550.00
- 1477—SMOKEHOUSE CAGES with 38" Smokesticks.....ea. 20.00
- 1460—SMOKESTICK WABBER: Globe K 5894, galvanized, excellent cond... 375.00

### Kill Floor & Rendering

- 2201—HOG: Boss 2705, Diamond Hog Shredder, size 30, complete with flexible coupling, 40 HP. motor with starter box.....\$2000.00
- 2724—TRIP WABBER: Anco. #45, Umbrella type, excellent cond.....65.00
- 2410—BEEF TROLLEYS: Galv. Long Hook Forequarters, 4" wheels.....ea. .85
- Galv. Short Hook Hindquarters, 4" wheels.....ea. .75
- Galv. Long Hook Forequarters, 4 1/2" wheels.....ea. .95
- 1860—PRESS: Anco. 300 Ton cap. with pump.....2000.00

### Miscellaneous

- 1644—CONDENSER: Niagara Aeropass, 18 Ton cap. (New-never installed). \$2300.00
- 1046—COOLER: 17'x10'x8" with 8" fibre glass insulation, has dividing partition with walk through door.....775.00
- 1272—ICE MACHINE: 3 ton, Ammonia, Excellent cond.....600.00
- 2480—FLAKE ICE: Vilter 2 ton.....900.00
- 2428—CONVEYOR: 30' horizontal length, 18" vertical lift (NEW).....900.00
- 1306—AMMONIA COMPRESSOR: York 9x9—Y15, excellent cond.....900.00
- 1016—AMMONIA COMPRESSOR: York 9x9, 5' flywheel, 12 V belts, 40 HP. motor, excellent cond.....1195.00
- 1396—RAPID POWER BOOSTER: Mfgd. by Rapids Standard Co. Inc. 3/4 HP. motor.....400.00
- 2655—BOILERS: (2) 150 HP. with oil burners, framing, blowers, valves, etc., excellent cond.....(1) 2800.00
- 9878—TRAILER: Robbins & Murks 68A, Refrigerated, with or without tractor, excellent cond., trailer only.....3600.00
- 2720—OVEN: 48 Loaf Mould-Red.....425.00
- 2206—JUICE TANK: flat bottom, 115 gal.....85.00
- 2209—BUNN TYER: Stainless steel table top for tying lamb, veal & beef rolls.....425.00
- 2093—SCALE: Boiled Ham Weighing.....100.00

## BARLIANT & CO.

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WANTED: Quantity buyers on eastern seaboard only, for Australian frozen lambs and dressed rabbits. Write W-286, THE NATIONAL PROVISIONER, 11 East 44th St., New York 17, N.Y.

OVER NIGHT DELIVERY—DRESSED HOGS—VIA REFRIGERATED TRUCKS—TO ALL EASTERN POINTS. REPLY TO BOX W-560, THE NATIONAL PROVISIONER, 407 S. DEARBORN ST., CHICAGO 5, ILL.

## Livestock Buyers and Sellers

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WONDERFUL OPPORTUNITY in a large mid-western city for either a packer or individuals. An old established sausage manufacturer with wonderful retail business and hotel and restaurant supply business all housed in one building. No need to purchase real estate — lease will be given. If interested, address W-295, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

## SACRIFICE OFFER

FOR SALE: 1/3 interest in a wholesale manufacturing plant of meat products, bulk and canned, catering to the restaurant and institutional trade. State-wide distribution. Business in existence over 5 years and growing, with all equipment new (less than 1 year old). Secret process of manufacturing brings great returns. Registered trade brand well recognized. Purchase covers 1/3 of the corporate issue and 50% of the directorate voting power. Present volume about \$250,000 annually. FS-291, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

## BEST BUY:

Tell your sales story in the Provisioner.

## HOG • CATTLE • SHEEP SAUSAGE CASINGS ANIMAL GLANDS

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**SAMI S. SVENDSEN**

407 SO. DEARBORN ST., CHICAGO 5, ILL.

## PLANTS FOR SALE

### BANKRUPTCY SALE PACKING HOUSE PLANT STREATOR MEAT PACKING COMPANY PLANT

You are notified that on September 20, 1950, at 11:00 o'clock in the forenoon in Room 354, United States Court House, 219 South Clark Street, Chicago, Illinois, a hearing will take place before Austin Hall, Referee in Bankruptcy, for the purpose of considering any bids which may be made for the purchase of all or any part of the assets described as follows:

PARCEL 1: Lots 1, 2, 3, 5 and 6 in Block 5; Lots 1, 2, 3, 4, 5, 6, 7 and 8 in Block 6; Lots 1, 2, 3, 4, 5, 6, 7, 8, 9, 10 and 11 in Block 7, all in Woodland Park Addition to Streator and Lot 11 in Block 5 in Plumb's Fourth Addition to Streator, excepting therefrom that part thereof conveyed to The Atchison, Topeka and Santa Fe Railway Company by Warranty Deed dated May 9, 1905, and recorded July 15, 1905 in Book 447, Page 440 and also excepting that part thereof conveyed to the Atchison, Topeka and Santa Fe Railway Company by deed dated September 5, 1930 and recorded October 4, 1930 in Book 670, Page 537; ALSO

PARCEL 2: Lot 1 in Block 1; Lot 1 in Block 2; Lots 1, 2, and 3 in Block 3 and all of out Lot 2 in Luther's Addition to Streator; ALSO

PARCEL 3: Lot 9 in Block 3 and Lots 1 and 2 in Block 4 and that part of Lot 9 in Block 5 lying west of the West line of Illinois Street extended South in Plumb's Sixth Addition to Streator; ALSO

PARCEL 4: All the vacated streets and alleys and public grounds within the territory included in the following boundaries, to-wit: A tract of land bounded on the West by the right of way of the Atchison, Topeka and Santa Fe Railway Company, on the North and East by the right of way of the Washburn Railway Company from the point where the right of way intersects the right of way of the Atchison, Topeka and Santa Fe Railway Company, thence South and East on the West line of the right of way of the Washburn Railway Company to the intersection of said right of way with the West line of Illinois Street, thence South on the West line of Illinois Street to the North line of James Street as at present laid out and occupied, thence West to the East line of the right of way of the Atchison, Topeka and Santa Fe Railway Company being the point of beginning, all such streets, alleys and public grounds heretofore used for streets and alleys or for public purposes within the area above described having been heretofore vacated by the City Council of the City of Streator; ALSO

PARCEL 5: Lots 4, 5, 6, 7, 8, 9, 10, 11 and 12 in Block 2 in Factory Addition to Streator; ALSO

PARCEL 6: Lot 3 of Plumb's Subdivision of Lots 4 and 5 in the Subdivision of the South East Quarter of the South West Quarter of Section 36, Township 31 North, Range 3, East of the 3rd Principal Meridian; ALSO

PARCEL 7: Lots 1 and 2 of N. Casey's Subdivision of Lots 1 and 2 in Plumb's Subdivision of Lots 4 and 5 in the Subdivision of the South East Quarter of the South West Quarter of Section 36, Township 31 North, Range 3, East of the 3rd Principal Meridian; all situated in the City of Streator, excepting therefrom all coal and mineral underlying the surface thereof, in LaSalle County, Illinois, commonly known as the packing house plant located at Streator, Illinois, improved with complete building converted to meat packing plant, concrete and brick construction with steel and sheet metal addition in rear, sliding facilities, packing platforms, large garage entrances doors, heating, plumbing and lighting facilities with direct egress and ingress doors in addition to cattle loading and unloading runways; together with residence located at 800 James Street, Streator, Illinois, and residence located at 807 Lewis Street, Streator, Illinois, together with the improvements, chattels, equipment, machinery and fixtures contained in and upon or attached to the packing house plant, all of which improvements, chattels, equipment, machinery and fixtures are more particularly described and set forth in Exhibit A attached to the petition filed in this cause as of date of August 14, 1950.

All bids must be for cash and must be accompanied by a deposit of 25% thereof. For further information consult John H. Chats, trustee.

John H. Chats, trustee  
105 West Adams Street, Chicago, Ill.  
DEARBORN 2-3444

Alex H. Dolnick, attorney for trustee  
105 West Monroe Street, Chicago, Ill.  
RANDOLPH 6-0845  
AUSTIN HALL,  
Referee in Bankruptcy

# CLASSIFIED ADVERTISING

## POSITION WANTED

**SALES MANAGER:** 22 years' experience, entire sales operation, sales promotion, production, purchasing, aggressive producer, available two weeks, willing to relocate. W-279, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

**SALESMAN:** Grand Rapids, Michigan area. Commission only. For details write Box W-280, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

## HELP WANTED

**MANAGEMENT'S ASSISTANT:** Aggressive, growing processing firm in Philadelphia, Pa. requires the services of an assistant to management. To help in purchasing supplies, meats, to formulate programs and other general duties of management. State age, experience, in detail, marital status, salary (confidential). Box W-287, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

**SALESMAN:** Established manufacturer furnishing essential commodity to meat packing industry, requires sales representative to cover Ontario. Prefer man with practical packing house experience. Must be capable of commanding executive's salary. W-288, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

## KILLING FLOOR SUPERINTENDENT

Responsible Texas packer killing cattle, calves, hogs, with newest, most up-to-date facilities in the industry needs man. Permanent, attractive position for person with necessary qualifications. W-289, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

## EXECUTIVE

Modern meat packing plant in western Pennsylvania doing large volume of business, needs experienced man for executive position. Must be familiar with all phases of costs, production and selling of home dressed beef, veal and lamb. Good future for right person. State experience, qualifications, age, references and expected salary. Reply to W-289, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

**EXECUTIVE FOREMAN:** Wanted for hog killing and cutting department. Plant in Philadelphia area. Present working foreman also considered. Excellent opportunity for right man. Give age, experience and reference. W-173, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

**WORKING FOREMAN** wanted to take charge of hog killing floor, small BAI plant in the east. Good salary and working conditions. All replies confidential. W-288, THE NATIONAL PROVISIONER, 11 East 44th St., New York 17, N.Y.

**SUPERINTENDENT:** Wanted for medium sized independent beef packing plant in Kansas City. Permanent position. State age, experience and salary expected. W-284, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

**BEEF SUPERVISOR:** Experienced, wanted by midwestern packer, to handle beef operations. Supervision will include chilling, boning and beef sales cooler. W-286, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

## EQUIPMENT FOR SALE

### MEAT PACKERS—ATTENTION

**FOR SALE:**  
2—Anco #261 Grease Pumps, M.D.  
1—Anco Continuous Screw Cracking Press, installed one year.  
1—Enterprise #106 Meat Grinder, belt driven.  
1—Steel 2,600 gal., jack., O.T., agit. Kettle.  
2—Dopp seamless jack. Kettles, 250 and 900 gal.  
12—Stainless jacketed Kettles, 30, 40, 60, 80 gal.  
30—Aluminum jacketed Kettles, 20, 40, 60, 80, 100, 150, 225, 500, 750, 1,200 gallons.  
Used and rebuilt Anderson Expellers, #1 RB, Duo and Super Duo.  
2—5x9 Anco Cookers.  
1—Mech. Mfg. 3'x5' and 1—Anco 4'x9' Lard Rolls.  
40—Unused 200 gal. Aluminum Storage Tanks, original cost \$255.00, our price \$75.00 each, \$10.00 crating each.

Send us your inquiries  
**WHAT HAVE YOU FOR SALE?**  
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## 4 — 5 x 10 ANCO COOKERS

## 1130 TON PRESS

## HASHER WASHER — BONE CRUSHER — TANKS — etc.

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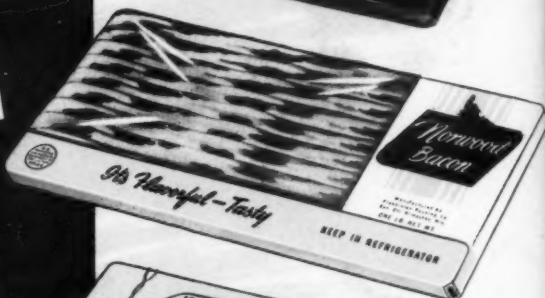
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